



Cake Decorating!

regalo Caracolito

2007 WILTON YEARBOOK



SPECIAL SECTION:

Theme Parties!

Featuring our new
Cakes 'N More™
Party Stand

Serve cakes, cupcakes and other party treats with a class.

Cakes 'N More™

3-Tier Party Stand

Give any celebration a big finish! Serve your cakes, cupcakes and other party foods on this dramatic 3-tier party stand. Its clean lines and interlocking ring design work for any party or table décor. The chrome-plated finish and crystal-clear plates put the focus where it belongs—on your spectacular desserts.

The Cakes 'N More™ 3-Tier Party Stand has a contemporary stairstep construction that makes it easy to serve a variety of candies, cookies or appetizers. It's a breeze to set up—rings twist securely into metal legs with ball feet that insert easily into the center base ring.

This versatile stand is great for presentations—it's an exciting way to display sandwiches, fresh fruit, single-size pastries and more. With Cakes 'N More™, your serving options are endless!

307-S-059 \$29.99

regalo Caracolito

Crystal-clear plates

See-through design puts the focus on your beautiful desserts.



Cont
meta
A con
looks
and s

Classic and elegant flair!

regalo Caracolito

Contemporary metal design

A combination of 2 exciting
looks—ribbed serving rings
and smooth ball feet.

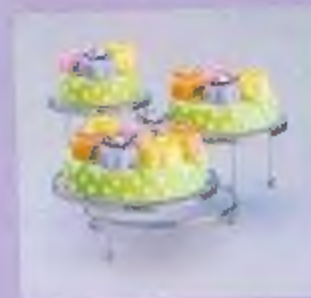


Easy to set up
and take apart

Legs and plates insert in
minutes for easy presentation,
cleanup and storage



Party Cakes



Shower Cakes



Appetizers



Desserts



Birthday Cakes

The Public Television show that makes amazing desserts easy for everyone.

bake decorate

regalo Caracolito

celebrate!™



On **BAKE DECORATE CELEBRATE!**, you will see how exciting it is to create great cakes, cupcakes, cookies, candies and more. No prior experience needed!

Each week, hosts Nancy Siler and Melania Glasscock focus on a specific theme such as Kids' Birthdays, Garden Party Desserts or Chocolate Treats.



They'll decorate specialty projects based on that theme and give you related decorating ideas to make the celebration complete.



If you love to entertain at home, or simply serve your family something special, you will love **BAKE DECORATE CELEBRATE!** on Public Television!

To see if your local Public Television station has **BAKE DECORATE CELEBRATE!** scheduled or, for broadcast times and stations, exciting dessert ideas and more, visit our website, www.bakedecoratecelebrate.com

Cake and dessert decorating has never been so easy and fun!





The Party Starts Here!

regalo Caracolito



Dear Friend,

Planning a party is more fun when you start with an exciting theme. There is no better place than the Wilton Yearbook to find the perfect theme designs to please your guests. In the Yearbook, you will discover the cake and treat ideas you need to create an unforgettable theme party, along with products that make decorating a pleasure.

With this 2007 edition, creating a theme is easier than ever. In our Theme Parties special section, you will discover some of the most exciting celebration scenes we've ever presented. The fun starts with our cover cake, which also kicks off the special section. We're showing stars all around, from the smiling star cupcakes which top the rainbow fondant cakes to the sparkling cookie pop faces and pizza stars that surround it. What a great way to add fun to a traditional shape, and help your entire menu work together.

Theme party thrills continue with an amazing roller coaster cake. We've linked three tiers with a gum paste track which dips and turns like a real ride. Our new Cakes 'N More™ 3-Tier Party Stand is the key—its staircase design is ideal for building a cake where separated tiers can connect in spectacular new ways. Don't miss our other theme designs featuring this stand, including wonderful water slide and wedding castle cakes that will captivate everyone.

Elsewhere, you'll find fantastic holiday fun, with a sunbathing Santa, a spooky Halloween cookie graveyard and a fishing Valentine bear among the highlights. And this year, Mardi Gras is added to the calendar, with a cupcake display featuring colorful beads and masks. And, as always, there are wonderful birthday and special event cakes to inspire your decorating best, including an adorable fondant nursery, complete with baby toys and furniture.

If you enjoy the many themed presentations in this Yearbook, you will love our new decorating show on Public Television, **BAKE DECORATE CELEBRATE!**™ In each episode, you will see how to make celebrations more fun, with exciting cakes and treats decorated before your eyes. Like the Yearbook, **BAKE DECORATE CELEBRATE!** and www.bakedecoratecelebrate.com make it easy for everyone to serve something spectacular. Look for it in your area soon or check out the website.

It's time to start planning your next party. I hope this 2007 Yearbook will be the beginning of many wonderful celebrations with your friends and family.

Vince Naccarato

Vince Naccarato
Chairman and CEO
Wilton Industries, Inc.





Cake Decorating!

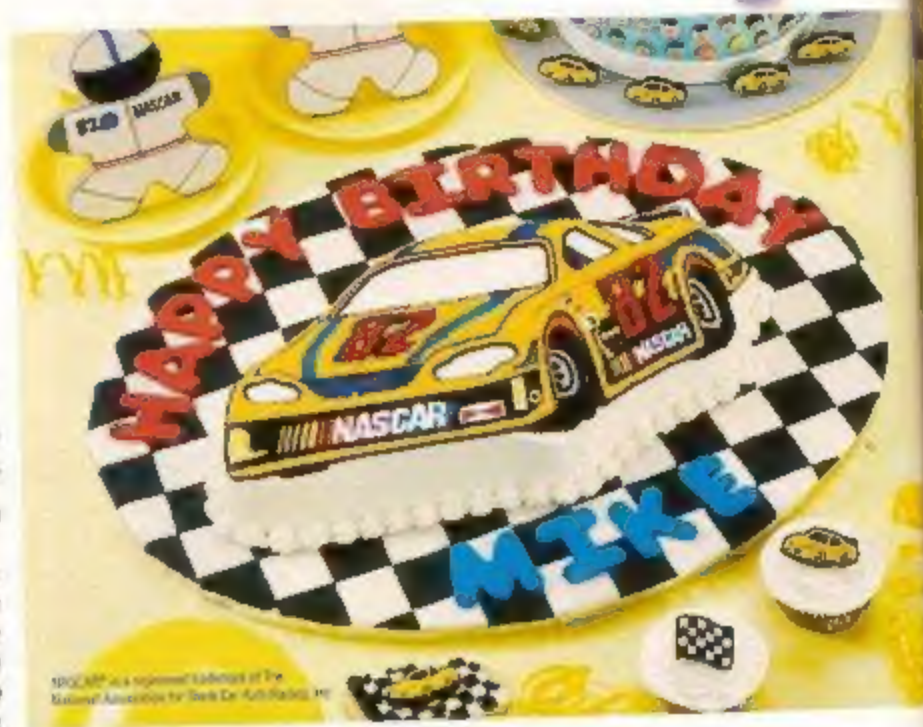
2007
WILTON
YEARBOOK



Birthday Blast! p. 6

It's no time to be shy! Make some noise with our featured fondant cake that's dripping with embossed garlands and topped with Technicolor skyrockets. Then, hold on to your hats—get ready for well-to-well party hats, on a pastel cake, cereal treats and lullipops. Find castles and castles for girls and a multi-tiered city skyline for boys. Plus great theme ideas for adults like neon-colored daisies and tropical treats.

All Ages Birthday.....	p. 6
First Birthday.....	p. 10
Kids Birthday.....	p. 12
Mini Treats.....	p. 18
Quinceañera.....	p. 20
Bar/Bat Mitzvah.....	p. 21
Flower Theme Birthday.....	p. 22
Tropical Theme Birthday.....	p. 24



NASCAR® is a registered trademark of The National Association for Stock Car Auto Racing, Inc.

Celebrate with Celebrities! p. 26

Let the kids have their friends over for the day! Imagine how a visit from the stars of Disney/Pixar Cars, Superman or Strawberry Shortcake will rock their world. Meanwhile, you can catch up with your heroes—the champions of NASCAR. Whoever you choose, you'll find great treat ideas, plus a complete product selection to make a theme party worthy of a star.

NASCAR®.....	p. 26
Spider-Man™.....	p. 28
Disney/Pixar Cars.....	p. 30
SpongeBob SquarePants™.....	p. 31
Care Bears™.....	p. 32
Strawberry Shortcake™.....	p. 33
Superman™.....	p. 34
Dora the Explorer™.....	p. 36
Sesame Street®.....	p. 36



Scooby-Doo™.....	p. 37
Winnie the Pooh.....	p. 38
Mickey Mouse.....	p. 38
Disney Princess.....	p. 39

High-Spirited Holidays! p. 40

There's something to look forward to in every season, starting with the cookie graveyard centerpiece for your Halloween party. Keep the holiday fun going with a great something Santa cake. For your Valentine, there's an adorable bear, fishing for the perfect catch. Also, look for our new Mardi Gras celebration ideas.

Halloween.....	p. 40
Autumn.....	p. 48
Winter/Christmas.....	p. 48
Valentine's Day.....	p. 56
Mardi Gras.....	p. 60
St. Patrick's Day.....	p. 62
Easter.....	p. 64
Patriotic.....	p. 68



Days to Treasure p. 70

Put these in your memory book...an amazing fondant memory to welcome a new addition...a circle of friends and family dress cakes which surround a central theme design for the shower...a vine of leaves to celebrate the grad's success. These are the cakes which will keep life's biggest moments in your heart forever.

Baby Shower p. 70

Wedding Shower p. 74

Quitting Anniversary p. 78

Graduation p. 80

Other Special Occasions p. 82

SPECIAL SECTION

Catchy Themes! p. 96

When everything works together, you have a party to remember! Start with a terrific cake, built using our exclusive Cakes 'N' More 3-Tier Party Stand or Globe Separators. Use the construction to carry great theme looks like roller coasters, tropical fish or water parks. Then, harmonize the theme with all the tempting cookies, candies and cereal treats to coordinate with the cake.

Decorating Guide p. 108

It's easy to find the help you need! Our biggest guide ever includes step-by-step techniques, luscious recipes, construction guides and cutting charts, cookie and candy tips.

Product Shops p. 125

Everything you need to create the exciting ideas in this Yearbook! From decorating tips to famous Wilton bakeware, from character candles to elegant wedding ornaments, find it all here.

Index p. 231

The Wilton School p. 232

The world's leading experts on cake decorating are waiting to teach you! Get class descriptions and schedules for courses throughout the year.

Perfectly Matched p. 84

Cake is expressed in so many ways. Our selection of wedding cake designs captures the essence of the day for you. From the simple sophistication of a black and white cover to the contemporary sparkle of cool blues, served with mini heart petite fours—there's a look to call your own.

CREATIVE DIRECTION

Daniel Masini

ART DIRECTOR/CAKE DESIGNER

Steve Rocco

DECORATING ROOM SUPERVISOR

Mary Bavenka

SENIOR CAKE DECORATOR

Susan Matzwick

CAKE DECORATORS

Jenny Jurawicz • Diana Knowlton

Julie Kurnas • Mark Melak

Tracey Wurringer • Judy Wysocki

EDITOR/WRITER

Jeff Shankman

WRITERS

Mary Enuchs

Marion Sailer

Jessica Radtke

COPY EDITOR

Jane Maki

PRODUCTION MANAGER

Chellie Yeager

ASSOCIATE PRODUCTION MANAGER

Mary Stalschek

GRAPHIC DESIGN/PRODUCTION

Deborah Casciato

4NB Graphics

Courtney Kieras

PHOTOGRAPHY

Peter Rossi—PDR Productions

Pirella Göttsche

PHOTO STYLIST

Carey Thornton

CREATIVE SERVICES ASSISTANT

Sherrin Gatto

PRODUCT DEVELOPMENT/PUBLICATIONS

Sandra Della Bella

Tina Celis

©2006 Wilton Industries, Inc. All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopy, recording or any information storage and retrieval system, without the written permission of Wilton Industries, 2240 West 75th Street, Woodridge, Illinois 60517.

For photography purposes, many cakes in this book were decorated by right- and left-handed decorators with royal icing. Printed in U.S.A.

IN U.S.A.

Wilton Industries, Inc.

2240 West 75th Street

Woodridge, IL 60517

www.wilton.com

Retail Customer Orders:

Phone: 800-754-5866 • Fax: 888-874-9520

Online: www.wilton.com

Class Locations:

Phone: 800-342-8881

Online: www.wilton.com/class/es/classlocpl.cfm

IN CANADA

Wilton Industries, Canada, Ltd.

98 Camer Drive

Etobicoke, Ontario M9W 6H1 Canada

Retail Customer Orders: Phone: 416-679-0793

Class Locations:

Phone: 416-679-0793, ext. 200

E-mail: classprograms@wilton.ca

(SE HABLE ESPAÑOL)

Para más información, llame al 800-436-5778

regalo Caracolito

Birthday Blast!

Even if it's not a surprise party, your cake can knock everyone for a loop! Thrill guests with high-volume color, as seen here on our 3-story rainbow cake, boasting bright swirled fondant garlands and candles. Or pass out the party hats—and desserts shaped to match—for a theme look featuring a cake topped with ice cream cone caps and served with gelatin lollipops and cookie treats.

For kids, check out our girls castle and carousel cakes and the boys city scene with a color flow cookie skyline built on a tiered cake.

Instructions for projects shown on these two pages are on page 8.



regalo Caracolito



regalo Caracolito

Make Some Noise!

Pan: 8 x 2 in. Round, p. 148

Colors: Lemon Yellow, Rose, Leaf Green, Violet, Royal Blue, p. 135

Fondant: White Ready-To-Use Rolled Fondant (132 oz.), Brush Set, p. 128; Easy-Glide Fondant Smoother, p. 122; Star Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat, Spiral Pattern Roller, p. 131

Recipe: Buttercream Icing, p. 114

Also: Plastic Dowel Rods (2 pks.), p. 224; 9 in. Cake Circles (3), 12 in. Silver Cake Base, p. 225; Piping Bag, p. 134; Yellow Cake Sparkles™, p. 136; Circle Metal Cookie Cutter, p. 158; piping white, black abominable licorice, nerestarch, cellophane tape

In advance: Make fondant star flames and candles (p. 120). Also: Prepare cake base. Brush with piping gel and cover with light blue fondant (p. 113).

Prepare three 2-layer 8 in. cakes for stacked construction (p. 112). Prepare cakes for rolled fondant (p. 113). Cover cakes with light yellow, rose and green fondant; smooth with Fondant Smoother and position on base board. For icing babyvonn cakes, roll a ¼ in. diameter white fondant rope; indent with fingers to create irregular shape. Attach ropes with damp brush. For wings, roll out light rose, blue

and violet fondant ¼ in. thick. Imprint design with Spiral Roller. Cut crescent shapes using circle cookie cutter. First cut circles, then move up cutter 1 in. and cut again to make a 3 in. long crescent. Attach to cake with damp brush, halfway down side. Roll 16 in. balls of light violet, green and blue; attach at wing points with damp brush. Insert candles in cake top. Serves 50.

* Combine Leaf Green with Lemon Yellow for green shown. Combine violet with Rose for violet shown.

Candy-Coated Cakes



Pan: 12 x 18 in. Jelly Roll, Jumbo Mitten, p. 149

Candy: White Candy Melts™, p. 162; Primary Garden Candy Color Sets, Decorator Brush Set, p. 163; Party! Birthday Lollipop Mold, p. 164

Recipe: Buttercream Icing, p. 114

Also: Parchment Triangles, p. 138; Circle Metal Cookie Cutter, p. 158; White Jumbo Baking Cups, p. 184; serrated knife

In advance: Make birthday cake candles and candy shells. Tint portions of melted white candy pink, violet, yellow, green and blue. Mold birthday cake candles without sticks using piping method (p. 123); refrigerate until firm. Make candy shells in baking cups (p. 123) using purple medium cube and 2 tablespoons melted white candy for each; refrigerate until firm. Leave shells in baking cups.

Bake and cool 3-layer cake. Cut cake into rounds using circle cutter. Tint cakes with knife; fill with icing. Place cakes in shells; seal bottom with a thin layer of melted candy. Refrigerate until firm; carefully remove baking cups. Position cakes bottom side up. Using melted candy in cut parchment bags, pipe garlands 7 pleats wide. Pipe candy dots at garland points. Attach birthday cake candy to each with dots of melted candy. Each serves 1.

Pop These Balloons!



Candy: White Candy Melts™, p. 162

Garden, Primary Candy Color Sets, Decorator Brush Set, p. 163; Party! Birthday Lollipop Mold, p. 164; 4 in. Lollipop Sticks, p. 165

Also: Parchment Triangles, p. 138; cutting ribbon in pink, blue, green, yellow; white card stock paper, hole punch, scissors, black marker

Tint portions of melted white candy pink, blue, yellow and green (combine green and yellow candy colors for green shown). Mold candles using painting method (p. 123). After filling top layer, add lollipop sticks and refrigerate until set, unmold. Cut 2 x ¼ in. card stock nametags; print names with marker. Punch hole in upper right hand corner. Thread a 10 in. length of ribbon through hole and tie to lollipop stick; cut ribbon. Each serves 1.

Plenty of Fun to Go Around!

Pan: Party Set (12 x 2 in. used), p. 145

Tip: 7A, p. 140

Colors: Royal Blue, Lemon Yellow, Golden Yellow, Leaf Green, Violet, Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant (55 oz.), Natural Colors Fondant Mule Pack, Brush Set, p. 128; Cutter/Embosser, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Shirt), p. 126; 104 Cookie Cutters Set, p. 160; Gum-Tex™, p. 131; Piping Gel, p. 134; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 128; Cake Circles, Parol-Poll Wrap, p. 225; sugar cones, confectioner's sugar, waxed paper, embroidery scissors

In advance: Tint 8 oz. white fondant each in rose, yellow, blue, green and violet. Add ½ teaspoon Gum-Tex to each color. Tint 3 oz. of each color a darker shade for trim. Make party hats (p. 120).

Ice 2-layer cake smooth. Roll out reserved light colored fondant ¼ in. thick; using pattern, cut 8 sheets in various colors. Position one sheet on side of each party, trimming as needed. For faces, roll out light and dark brown fondant from Mule Pack ¼ in. thick; cut 4 faces in each shade using largest round cookie cutter. Position above shirts; trim as needed.

Draw eyes, hair and mouth with FoodWriter. Roll a small ball of fondant for nose; attach with damp brush. Position hats on cake. Serves 38.

* Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Leaf Green with Lemon Yellow for green shown. Combine Violet with Rose for violet shown.

► **Not Hysteria!**

— *Journal of the American Medical Association*, p. 135.

p. 62, Primary and Garden Candy Color Sets, p. 183, Twinkles Adult, p. 185

2014, p. 114

Book (Spirals), p. 128; 101 Cursive Centers Set, p. 100; Hand-Stroke Cursive Sheet, p. 101.

p. 128; *Cake Board, Fancy-Fair Whop*, p. 225; *would pass*

rs of mshd white candy blue violet yellow gold and green smalt shade or aart ring candy
 was. in deep imbricate until firm Add a little more blue and for fair shade use swim
 my in all proportions. **Also** have candy plaques for pumice. Reserve a few and
 = 70s in non-succ double shade. 75% in. deep with yellow and pink candy, rebricate until
 position plaques on base and cover with waxed paper. **Trachea** violet candy with a few drops of
 spirals, palisade until firm. **Reserve** remaining violet candy. **Ask** On waxed paper, pipe
 as dots, 50% dimmatis, using muted green candy in cut parchment bag, add purple until firm

in pompoms, using the medium color, use as a guide for color strength. Strong colors need to be used in pompoms. Purple, magenta and pink does in the same way when used in pompoms. Purple and violet spirals to yellow, purple with dots of medium color. Purple to yellow. Seven 7

* ၂၀၁၄ ခုနှစ်တွင် ပျော်ကန်စွာ ပါဝင်ပါ

regalo Caracolito

ALL AGES BIRTHDAY

▲ Crispy Caps

471 140

Find. p. 164. White Candy Mocha*

p. '62 Primary, Borden Candy Color Set, p. 163

Clay, p. 13, favorite shaped rice cake

QuotaTM, p. 130; Molling Pin, Hoff & Co. Inc.,
de Sheet, Cooking Grid, p. 141; Cake Chilling
Parchment Triangles, p. 122; Cam Syrup,
Car Spray, Plastic Wrap, Paring Knife

Use candy clay using package of Candy
Clay and tint pink blue violet green and
other colors. Wrap each color in plastic
to keep it from drying out.

Rolls recipe and press into two parts
in spray-uncoiled Divide treats
are divider cut B wedges from
remaining cookie dough candy cut
candy clay coils Cover treats
with PEELIE-SAL Roll out sandy clay
dots using small roll-out cut out in
at cones and stripes. Use bones sandy
roll tops Mold stars using remaining
and all decorations to treats using melted

57. *united*

▼ Chilling at the Party

Ready, Set, Birthday! Large Cupcake Mold, p. 184; 9 in. Lollipop Sticks, p. 186

Fig. 4. B. 540

Colors: Royal Blue, Leaf Green, Lemon Yellow, p. 136

Recluz, William Gordon. 1964. p. 734

Also in the garden, you'll find 135 Disposable Decorative Bags & 135 Rainbow Umbrellas Sprinkles Decorations, & 25 standard long-term flower arrangements in 12 or 14 pk ea. h; vegetable shortening, vegetable oil and extra

Slightly spray mold cavities with vegetable oil prior to apply. Apply a small amount of shortening to bottom of stick areas or "mold" to ensure a barrier which will prevent gelatin from sticking off. Position sticks up to top edge of mold; smooth additional shortening stick surfaces as per step 2. Prepare gelatin-milk mixture and fill mold gently by 1/8 inch in stages 4-5. Insert Raggio sticks at angles and decorated at white whipped cream pipe tip - outlines and balls. Fill tops of cupcake shapes, sprinkle each generously.

*Can also add water to create yellow for grass, etc.

A Swinging Party!

Pans: 8, 12 x 2 in. Round, p. 40

Tips 2, 4, 8, p. 40

Colors: Lemon Yellow, Golden Yellow, Violet, Rose, Royal Blue, Black, Brown, Leaf Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 123; Cutter/Embossers, p. 125; Square, Alphabet, Number Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icing, p. 114; Thinned Fondant Adhesive, p. 5

Also: 2007 Pattern Book (Body, Fawn, Muzzle, Hat, Romper, Swing Seat Harness, Yellow Cake, Icing, Assembled Bear), p. 128; 4 in. plate (from Tell-Tale Cake Stand), 7-1/2 in. Columns (2 needed), Bottom Column Bolt, Glass-Top Plate Legs (6 needed), Cake Decor Tube, p. 222; Plastic and Wooden Dowel Rods, p. 224; 8 in. Candles (Treat Sticks), p. 161; Cake Dividing Bar, p. 133; Gum-Tex™, p. 31; Marquise Pencil, p. 34; Assorted Colorful Candles, p. 87; hot glue gun, scissors, craft knife, ruler, heavy-duty glue for plaques, 3/4 in. wide white satin ribbon (1 yd.), cellophane tape, curling ribbon in yellow, violet, white, rose, blue (2 yds. each)

In advance: Make fondant bear, romper, hat and swing seat harness. Trim 1/2 in. portions of fondant in all colors: green and yellow, a 2 in. ball of brown, reserve a 1 in. white ball. Add 1 teaspoon Gum-Tex to brown fondant. Roll out fondant 1/4 in. thick, trace patterns and cut with knife. Cut brown bear, muzzle and paws; attach muzzle to face with damp brush. Cut green romper and attach to body with damp brush. Cut blue swing seat harness; position and wrap around to be 1/4 inch wide with damp brush. Cut out 1/2 in. piece of white ribbon, wrap through fondant willow-like and in a circle of 1/2 inch to each hand area on body, leaving 1/2 inch extending inside harness. Attach paws to



body with damp brush, press in place. Cut and attach violet hat. For fastband fringe cut 1/4 x 2 1/2 in. strip of white fondant; cut slits in one end with scissors and attach with damp brush. Repeat same process for yellow pom-pom. Roll ringed strip into a ball before attaching. In royal icing, pipe at tip 2 smooth, bead tongue and outline eyes. Trim a 1/2 in. ball of brown fondant black, roll a 1/4 in. oval for nose and tiny balls for pads on toes; flatten and stretch with damp brush. Also: Make swing (p. 119). Attach glue-on legs so plate with heavy-duty glue; set aside.

In buttercream, lay smooth 2-layer 12 in. cake (bake two 1 1/2 in. layers to make 3 in. high cake) and 8 in. cake 1 1/2 in. high. Prepare for stacked and center column construction (p. 112). Divide 8 in. cake into 8ths. Roll out violet fondant 1/4 in. thick; cut strips 1/4 in. x 5 in. Trim 1/2 in. strips and attach at division points in garland formation 1 1/2 in. deep with dots of icing. Roll 1/4 in. balls of yellow, rose and blue fondant; attach at garland points in groups of 3. Position 8 in. cake on top of 12 in. cake; pipe tip of head bottom brayer. To decorate 12 in. cake: roll out all fondant colors 1/4 in. thick. Cut yellow cake and rose icing using pattern; cut various color gills using largest and medium squares. Cut 1/2 in. strips and yellow cake to sides with dots of icing; attach icing with damp brush. For yellow cake, cut three 1 1/2 x 1 1/2 in. blue crescents for garland; attach with damp brush. Roll and attach 1/4 in. balls at garland points; roll and attach 1/4 in. balls at bottom. For gift ribbons, cut 1/4 in. wide strips; attach with water. For bows, roll 1/4 in. ball knot and two 3/4 in. long loops; flatten legs and attach all to top of gills with icing. Cut name using Alphabet Cut-Outs; attach with icing. With knife, cut various size comfort pieces in assorted colors; attach to 8 in. cake sides and top. Assemble columns and insert center pole at top column opening. Hang bear on swing from top. Cut curling ribbon into 2-yard lengths; tie to swing and cut. Insert candles.

Serves 40

regalo Caracolito

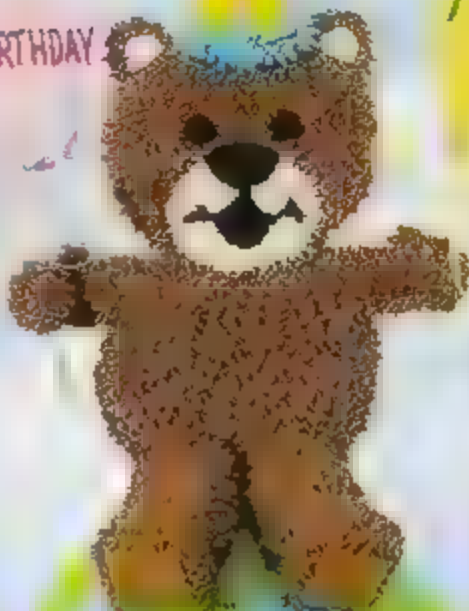
Bears on the Ball

- 1 Standard
- 15 Ball Set,
- 100 p. 6
- 100 p. 8
- 100 p. 10
- 100 p. 12
- 100 p. 14
- 100 p. 16
- 100 p. 18
- 100 p. 20
- 100 p. 22
- 100 p. 24
- 100 p. 26
- 100 p. 28
- 100 p. 30
- 100 p. 32
- 100 p. 34
- 100 p. 36
- 100 p. 38
- 100 p. 40
- 100 p. 42
- 100 p. 44
- 100 p. 46
- 100 p. 48
- 100 p. 50
- 100 p. 52
- 100 p. 54
- 100 p. 56
- 100 p. 58
- 100 p. 60
- 100 p. 62
- 100 p. 64
- 100 p. 66
- 100 p. 68
- 100 p. 70
- 100 p. 72
- 100 p. 74
- 100 p. 76
- 100 p. 78
- 100 p. 80
- 100 p. 82
- 100 p. 84
- 100 p. 86
- 100 p. 88
- 100 p. 90
- 100 p. 92
- 100 p. 94
- 100 p. 96
- 100 p. 98
- 100 p. 100

regalo Caracolito

HAPPY
BIRTHDAY

TYLER



Prepare Tall Tier Stand. Glue legs to 6 in separator plate. Assemble stand with 6 1/2 in and 7 1/2 in columns. Prepare 6 in and 16 in cake circles and 10 in round cake. Use 1 1/2 in layers for 3 in high cake and ball cake (use firm-textured batter such as pound cake for Stacked and Tall Tier Construction, p. 121). Position round cake on 16 in, 10 in wrapped cake circle and position over columns and onto plate.

Using buttercream icing, ice round cake top smooth. Ice sides 4 in thick and immediately cover with rolling Sculptor. Roll with white W-shaped pliers. Ice 6 in cake circle smooth and position on round cake. Position ball cake over columns and onto 6 in circle. Slightly ice ball cake and imprint stars using thinnest star cutter. Cover cake with 1/2 in. Knead. Attach bear confetti to top with royal icing. For each leg, slightly ice marshmallow vertically to lay flat on board. Cut 2 lollipop sticks in half. Insert into star windows and insert in cake, cut side down. Fill in space between sticks and marshmallow with buttercream. For feet, use 1/2 in marshmallows vertically in ball. Attach 1 ball to each leg, cut side up. For foot pads, ice cut side of marshmallow smooth. Cover remainder of foot and leg with 1/2 in stars. Trace balloon pattern on cardstock, cut balloons. White maroon with markers. Tape balloons to sticks so it is sitting when.

Position 16 in ball borders on 16 in round cake page 8 in board with 16 in shell. Cover separator with 1/2 in M. Attach 16 in separator from Howard J. Medley. Attach 16 in separator and 16 in separator around cake. Cakes serve 30; each cupcake serves

regalo Caracolito

One Grrreat Pan, Many Wild Designs!

With our versatile new Friendly Lion Pan (p. 178), it's easy to make kids a fun birthday cake featuring any creature in the jungle. They'll be all smiles—like the happy animals shown here!

▼ Elephant's Birthday Blowout!

Pan: Friendly Lion, p. 178

Tips: 3, 4, 12, 15, 21; p. 140-141

Colors: Red-Red, Lemon Yellow, Royal Blue, Soap, Black, p. 135

Recipe: Buttercream, Royal Icing, Roll-Out Cookie, p. 114

Also: 1007 Pattern Book (Elephant Ear, Trunk, Mini Birthday Cake), p. 126; Cookie Sheet, Caking Grid, p. 103; Marquise Powder, p. 134; Numbered Canister, p. 108; Rainbow Jitterbug Sprinkle Decorations, p. 301; 3 x 19 in. Cake Boards, Fancy-Foil Wrap, p. 225; Disposable Decorating Bags, p. 136; Fizzer Spikes, p. 224; Rolling Pin, p. 731; gauge for wire, p. 140-141; longhairs, waxed paper, marshmallows, ornament, paring knife, toothpick

In advance: Make water drops using royal icing. Pipe approximately 20 to 30 beads on waxed paper covered with parchment. Attach beads to 2 in. longhairs. For use with jelly dust in decorating, let dry. Roll out cookie dough using pattern and toothpick. Bake 2 sides, remove pattern, trim and a birthday cake. Cut cookies using knife, bake and cool.

For mini birthday cake, stack cookies together, layering each with buttercream. Ice top and sides around pipe. Roll top with tip 2, immediately spritz with lemon soap. 2 in. bottom border, edge border with tip 4 outline scallops. Mark 1 in. divisions of center, pipe 20 4 zigzag garland between division marks. Add tip 4 dot at garland points.

On lion cake, trim off lower mane area from ear to ear, ice each side with blue, spread with smooth. On body, eyes, mouth and ears with tip 3. Pipe tip 3 eyes and mouth, smooth with finger. Apply in maroon, Gum Paste, Royal Blue and trunk cookie with tip 12 stroke. Pipe tip 3 springs and ears, and for eyebrows. Pipe tip 2 blue button border. Position ears and trunk supports with marshmallows. Fill in any gaps between ears and cake with tip 15 stars. Insert flower spike into cake. Place Fizzer Spikes in cake. Position castle at top of main cake, supporting with marshmallows. Add tip 4 pull out flame. Cake serves 12.

elephant serve 4.



▲ Consider Him Tamed

Pan: Friendly Lion, p. 178

Tips: 3, 5, 16, 231; p. 140-141

Colors: Leaf Green, Lemon Yellow, Brown, Kelly Green, Red-Red, Orange, p. 135

Fondant: White Ready-To-Roll, Rolled Fondant (24 in. x 24 in.), p. 29; Rolling Pin, Roll &

Cut Mat, p. 121; Cut-Out Sheets, p. 29

Recipe: Buttercream Icing, p. 114

Also: Cake Board, 18 in. x 18 in., p. 29; Gum Ties™, p. 31; cookie sheet

One day in advance: Make fondant loops. Tint 12 oz. fondant red, 12 oz. orange, mix each color with 1 teaspoon Gum. Roll out fondant 1/8 in. thick. Using straight-edge wheel of Cut-Out Embosser, cut 1/4 x 1/4 in. strips in each color. Fold in half to form loops, pinch ends to secure. Let dry overnight on cookie sheet-lined boards.

Ice cake sides and background a and smooth. Outline and pipe in area under mane and tip 4 with tip 5 (aiming with finger) draped in cornsilk. Outline body, all ears and facial features with tip 3. Pipe in eyes and nose with tip 3, overpipe nose for dimension. Cover body, legs and tail with tip 15 stars. Attach fondant loops on tail and mane with dots of icing. Pipe tip 15 swirl on ears, add tip 3 dots where ears meet string evens. Pipe tip 233 pull-out grass bottom border. Serves 12.

* Embosser Leaf Green with Lemon Yellow and Kelly Green shades.

▼ Safari on a Stick!

NEW: Jungle Foliage Decorations, p. 178; Parchment Triangles, p. 198
wood paper, cutting ribbon, markers, card stock paper, rubber punch

Using candy colors, tint portions of melted white candy yellow, green/yellow combinations, blue, pink, violet/pink combinations and orange. Using pen, insert sticks and mold plaques in blue, green/yellow and yellow, refrigerate until firm. For candy plaques, draw 2 in. circles on waxed paper, position on cookie sheet. Using melted orange, yellow and blue candy in tin parchment bag, fill in circles; tap candy sheet gently to smooth, refrigerate until firm. Place green, violet and pink candy in small bowls, add 1-2 drops of water to thicken. Using tin parchment bag, pipe stripes, dots or zigzags. Use melted candy to attach plaques to lollipop sticks and ring decorations to plaques. Make name tags using card stock and markers; punch hole in tag and tie to lollipop sticks with curling ribbon. Each serves 1.

* *Baru* = professional; *baru* = new

▲ Calf of the Wild

日 記

Rosa, Golden Yellow, Kelly Green, Royal Blue

1994, p. 14

Play Baking Cupc, Jungle Pals Fun Pck[®], p. 179

smooth. For extra cupcake, pipe tip 3 lines from
tip 3 bp 3 outline circle for lion cupcake and tip 3
to pipe bp 2' rose on center for all inner circles

...the light and dark, water and air...

Impish Chimp

Fun Friendly Fish p. 78

Ref: 14.6 3 16. 9 p 140.14

Colors: Red-Rose, Christmas Red, Leaf Green, Lemon Yellow, Brown, Royal Blue, Rose, Black, p. 135

See also: Bladder cancer testing, Red-Clay County, p. 114

**Also 2007 Pattern Booklet for Am Height Arm, Tall Hat, Ears, 20,
Cocote Street, Cowling Grid, p. 151; Rainbow Nonparallel Sprinkle
Decorations, p. 126; Potting Pin, p. 131; Cake Board, Fabric-Foil Wrap,
p. 225; Spring Knits, Balloons, Curving Ribbon in red, yellow and blue
(fig. in back), cornstarch rosette**

In advance: Roll the cookie into, roll, hot and 3 sec. Roll out dough, trace patterns with toothpick, cut cookies with pastry knife. Bake and cool.

Trim off tail, ears, lower flanks and from ear to ear and toes of middle pair of front limbs. Its sides and background are smooth. An 4 poult is except long ant. Its calls with lots of chirp like mouth, ears and has smooth. Outside body, brown, black, tail and ears with tip 4. Pipe tip 1 outline detail. Pipe tip 4 outline eyes and fill in face (smooth) side with finger dipped in cornstarch. Cover remainder of outline with tip 4 stars; over pipe base for dimension. Attach long arm, outline with tip 4, fill in with tip 15 stars. Develop fingers with tip 13 stars for dimension. Add tip 13 pull-out wings on ant. Pipe tip 5 ago smooth with finger dipped in cornstarch. Pipe tip 18 shed bottom border sprinkle with rainbow nonpareils. The ending ribbon to leaders and attach under wings with dots of icing. Bake 12; each cookie serves 1.

*Cordelia Brown with Ford-Ford for Anna and light brown shaggy Doriane and
 Doriane with Anna Medical and young Doriane with Anna and light brown shaggy Doriane
 and Anna and light brown shaggy Doriane with Anna and light brown shaggy Doriane

regalo Caracolito



◀ Take a Whirl, Girl!

Pans: 8, 12 & 2 in. Round, p. 148

Tip: 3, 348, p. 140-141

Colors: * Rose, Violet, Canyon Yellow, Golden Yellow, Leaf Green, p. 35

Fondant: White Ready-To-Use Rolled Fondant (14 oz.), p. 128; Flower Cut-Outs™ p. 130; Fondant Strapping Foam, p. 129; Rolling Pin, Roll & Cut Mat, p. 131; Brush Set, p. 120

Recipes: Buttercream, Royal Icing, p. 114

Also: 2007 Pattern Book (Carousel Awning Sections), p. 128; Animal Pals 50 Pc. Cookie Set, p. 183; Confectionery Tool Set, p. 29; Plastic Dowel Rods, p. 224; 10 in. Plate 9 in. Crystal Twist Legs from Crystal Clear Cake Divider Set, p. 225; 14 in. Round Silver Cake Base, p. 225; Cake Dividing Set, p. 133; White Candy Melts™, p. 162; Gum-Tex™, p. 131; Meringue Powder, p. 134; 6 in. Cake Circles, Cake Board, p. 225; 18-gauge Floral wire (1 ft. x 3 in. length), green floral tape, cornstarch, ruler, paring knife

At least 48 hours in advance: Make fondant flowers. Tint 2 oz. portions of fondant light pink and lavender. Tint a 2 in. ball yellow. Combine each tinted fondant with ¼ teaspoon Gum-Tex. Roll out ¼ in. thick, using small Cut-Out. Cut 40 flowers each in pink, yellow and lavender. Cup centers on foam using small ball tool and wet dry or cornstarch-dusted board. Using medium Cut-Out, make 12 pink flowers, using large Cut-Out make 1 pink flower. Do not cup medium and large flowers. Let dry. Tape floral wires together, wrapping 4 in. at bottom and 3 tape wire on each side into spiral leaves. Attach large flower at end of center wire with melted candy. Let dry. Also make fondant horses and awning sections. Combine 8 oz. white fondant with ¾ teaspoon Gum-Tex. Roll out when and remaining lavender fondant ¼ in. thick. Using pattern, cut 4 white horses and white awning sections using horse after 4 in. but cut 4 white horses. Let all dry on cornstarch-dusted board. And: Decorate flowers and horses using royal icing and up 3 Pipe dot centers on small flowers. Add bead centers and dot centers on large and medium flowers. On horses, pipe dot eyes and nose, outline saddle and harness. Outline and pipe in handle and hooves. Pipe pull-on string mane and tail. Let dry.

Prepare 2-layer 8 in. cake (bake two 1½ in. high layers to make a 3 in. high cake) and 2-layer 12 in. cake for Push-In Pillar Construction (p. 112). Ice smooth in buttercream. Divide 12 in. cake into 20 in. Pipe top 3 drop strings 1½ in. drop from dowel points. Attach 2 small flowers to each drop string and medium pink flower at each division point. Add top 348 leaves. Pipe top 3 dots between flowers. Roll out remaining rose fondant ¼ in. thick. Cut ¼ in. strip, long enough to wrap around 12 in. cake, portion at base of cake. Attach flowers around strip with dots of icing; add top 348 leaves. Trim top of strip with top 3 dots, 1½ in. apart. Place 8 in. black horizontal plate, crisscross with pipe 3 drop strings. Attach 4 horses at each division point and at corner point of drop strings. Add top 348 leaves. Pipe top 3 dot between flowers. Cut end of strip with pink ribbon strip at each division. Pipe top 3 band bottom border trim top of strip with top 3 dots, 1½ in. apart. Cut dowel rod to 6 in., insert in center of 8 in. cake top. Cut on 8 in. cake circle with a center hole cut out to fit over dowel rod; position on cake top. Fill inside dowel rod with fondant to hold wired flowers. Position awning sections between garden points, using top awning flower to attach sections with candy. Pipe top 3 beads in royal icing at base and seams of awning. Insert flower on wire at top of awning. Assemble cakes. Position flowers around pillars. Attach horses to pillars with melted candy. Serves 60.

*Combine Canyon Yellow with Golden Yellow for yellow string. Combine Leaf Green with 2 drops Yellow for green string. Combine Violet with Royal for lavender string.

†Band centerpieces covering.

▶ Crowned Heads

Pans: Round Cookie Sheet, Cookie Sheet, p. 161

Colors: Brown, Copper (skin tones), p. 135

Candy: Candy Melts™ in White, Light Cocoa (1 pk. each), p. 162; Girl Power Candy Mold, p. 164; Primary Garden Candy Color Sets, Decorator Brush Set, p. 183

Recipe: Roll-Out Cookies, p. 114

Also: 8 in. Cookie Treat Sticks, p. 161; Parchment Triangles, p. 138; vegetable oil pan spray

Tint dough copper or brown. Prepare pan and press on dough and create sticks following pan instructions. Roll a ½ in. diameter ball of dough for each nose and place on cookie sheet. Bake and cool.

Tint portions of melted white candy yellow, pink, violet and green using candy colors, use portion of melted cocoa candy black. Mold crown candies using painting method (p. 120); refrigerate until firm. Using melted candy in cut parchment bags, pipe black strong mouth, eyes and lashes. Add pink dot cheeks and bead heart lips. Attach noses. Add a few drops of water to light cocoa and black candy to thicken; pipe point hair immediately position crown candies on hair. Refrigerate until firm. Each serves 1.



regalo Caracolito

► **Her Majesty's Palace**

- 2. 276 e. 21th street, p. 168;
- 3. 153
- 22 28th St., p. 140-141
- 24. p. 35
- 2. Royal Irving p. 114
- 4. Castle Bays, p. 128; White Pines
- 35 4 in. Callipou Street, p. 165; White
- 38, Cedar Bayside, Fasci-Foli Whip, p. 225.
- 2. 100 Bays, p. 138; Marlinga Powder, p. 134
- 3. 225 18th in. oval form. not found in 19
- 1. 1000 paper airplanes, small. 1000. 1000. 1000.
- 1. 1000. 1000.

1. 1241 Fill 2 eggbe pan
 2. 1242 Fill 2 eggbe pan
 3. 1243 Fill 2 eggbe pan
 4. 1244 Fill 2 eggbe pan
 5. 1245 Fill 2 eggbe pan
 6. 1246 Fill 2 eggbe pan
 7. 1247 Fill 2 eggbe pan
 8. 1248 Fill 2 eggbe pan
 9. 1249 Fill 2 eggbe pan
 10. 1250 Fill 2 eggbe pan
 11. 1251 Fill 2 eggbe pan
 12. 1252 Fill 2 eggbe pan
 13. 1253 Fill 2 eggbe pan
 14. 1254 Fill 2 eggbe pan
 15. 1255 Fill 2 eggbe pan
 16. 1256 Fill 2 eggbe pan
 17. 1257 Fill 2 eggbe pan
 18. 1258 Fill 2 eggbe pan
 19. 1259 Fill 2 eggbe pan
 20. 1260 Fill 2 eggbe pan
 21. 1261 Fill 2 eggbe pan
 22. 1262 Fill 2 eggbe pan
 23. 1263 Fill 2 eggbe pan
 24. 1264 Fill 2 eggbe pan
 25. 1265 Fill 2 eggbe pan
 26. 1266 Fill 2 eggbe pan
 27. 1267 Fill 2 eggbe pan
 28. 1268 Fill 2 eggbe pan
 29. 1269 Fill 2 eggbe pan
 30. 1270 Fill 2 eggbe pan
 31. 1271 Fill 2 eggbe pan
 32. 1272 Fill 2 eggbe pan
 33. 1273 Fill 2 eggbe pan
 34. 1274 Fill 2 eggbe pan
 35. 1275 Fill 2 eggbe pan
 36. 1276 Fill 2 eggbe pan
 37. 1277 Fill 2 eggbe pan
 38. 1278 Fill 2 eggbe pan
 39. 1279 Fill 2 eggbe pan
 40. 1280 Fill 2 eggbe pan
 41. 1281 Fill 2 eggbe pan
 42. 1282 Fill 2 eggbe pan
 43. 1283 Fill 2 eggbe pan
 44. 1284 Fill 2 eggbe pan
 45. 1285 Fill 2 eggbe pan
 46. 1286 Fill 2 eggbe pan
 47. 1287 Fill 2 eggbe pan
 48. 1288 Fill 2 eggbe pan
 49. 1289 Fill 2 eggbe pan
 50. 1290 Fill 2 eggbe pan
 51. 1291 Fill 2 eggbe pan
 52. 1292 Fill 2 eggbe pan
 53. 1293 Fill 2 eggbe pan
 54. 1294 Fill 2 eggbe pan
 55. 1295 Fill 2 eggbe pan
 56. 1296 Fill 2 eggbe pan
 57. 1297 Fill 2 eggbe pan
 58. 1298 Fill 2 eggbe pan
 59. 1299 Fill 2 eggbe pan
 60. 1300 Fill 2 eggbe pan
 61. 1301 Fill 2 eggbe pan
 62. 1302 Fill 2 eggbe pan
 63. 1303 Fill 2 eggbe pan
 64. 1304 Fill 2 eggbe pan
 65. 1305 Fill 2 eggbe pan
 66. 1306 Fill 2 eggbe pan
 67. 1307 Fill 2 eggbe pan
 68. 1308 Fill 2 eggbe pan
 69. 1309 Fill 2 eggbe pan
 70. 1310 Fill 2 eggbe pan
 71. 1311 Fill 2 eggbe pan
 72. 1312 Fill 2 eggbe pan
 73. 1313 Fill 2 eggbe pan
 74. 1314 Fill 2 eggbe pan
 75. 1315 Fill 2 eggbe pan
 76. 1316 Fill 2 eggbe pan
 77. 1317 Fill 2 eggbe pan
 78. 1318 Fill 2 eggbe pan
 79. 1319 Fill 2 eggbe pan
 80. 1320 Fill 2 eggbe pan
 81. 1321 Fill 2 eggbe pan
 82. 1322 Fill 2 eggbe pan
 83. 1323 Fill 2 eggbe pan
 84. 1324 Fill 2 eggbe pan
 85. 1325 Fill 2 eggbe pan
 86. 1326 Fill 2 eggbe pan
 87. 1327 Fill 2 eggbe pan
 88. 1328 Fill 2 eggbe pan
 89. 1329 Fill 2 eggbe pan
 90. 1330 Fill 2 eggbe pan
 91. 1331 Fill 2 eggbe pan
 92. 1332 Fill 2 eggbe pan
 93. 1333 Fill 2 eggbe pan
 94. 1334 Fill 2 eggbe pan
 95. 1335 Fill 2 eggbe pan
 96. 1336 Fill 2 eggbe pan
 97. 1337 Fill 2 eggbe pan
 98. 1338 Fill 2 eggbe pan
 99. 1339 Fill 2 eggbe pan
 100. 1340 Fill 2 eggbe pan

Attach bushes with roots of 10-15
" when growing to 10 ft.
long of 2 flowers.



◀ Pink for a Princess

Parc CROWN, p. 131

Topics 3, 4, 9, 16, p. 140-141

Colony: Roseville, CA 95747

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Garden Shapes, Heini Cui Dots™, p. 130; Rolling Pin, Roll & Cut Mat, p. 133

Robert Rutter, Urbam King, p. 1-4

Alber Lake Boards find *For Wreg.* p. 225 *Plomp Gal.* p. 134:

Gen-Tex[®], p. 131, Parchment Technology, p. 38 cornstarch

2a. adornee: Combine 6 oz. fondant with ¼ teaspoon Gum-Tex. Roll out ¼ in. thick. Cut out 8 flowers using medium Cut-Out. Cut 5 hearts using largest Cut-Out. Impart center of hearts using medium heart Cut-Out. Outline hearts on outside and imprinted edges with tip 3.

Use cable ties and background areas smooth. Outline crown using lip 3, fill in with lip 16 message. Using piping gel outline nose in a deep parabolic arch, pipe on centers of forehead, cheeks. Position lips on top, securing with dots of icing if necessary. Pipe tip 4 dots at base of crown, mouth, add lip 9 message to connect dots. Pipe lip 3 dot between on forehead. Message position dot cake. Pipe lip 3 message. Pipe tip 16 shell bottom border. **STEPS 12**

▼ Key to the City!

Pans 8, 4 x 2 in. flound, p. 49

Tips 3, p. 40

Colors: Red-Red, Kelly Green, Royal Blue, Orange, Golden Yellow, Black, violet, p. 35

Fondant: White Ready-To-Use Rolled Fondant® (24 oz., p. 12); Rolling Pin, Roll & Cut Mat, p. 13; Cutters/Embossers, p. 29; Brush Set, p. 28

Cookies: 104 Cookie Cutters Set, p. 60; Cookie Sheet, Cooling Grid, p. 16

Recipes: Buttercream, Color Flow Icing, Roll-Out Cookie, p. 14

Also: 200, Pattern Book 'Cloud Train Smoke Cloud Buildings in 4 Sizes', p. 26; 11 1/2 in. Lollipop Sticks, p. 105; Piping Gel, Color Flow Icing, p. 134; Dowel Rods, p. 224; Cake Circles, Fancy-Foil Wrap, p. 225; Parchment triangles, 138; 8 in. round frosted cake board; 2 1/2 in. thick, white card stock paper; scissors; paring knife; marker; ruler; cornerarch

Two days in advance: Make cookies. Roll out dough 1/8 in. thick, using patterns, cut 10 buildings in each size. Using pattern, cut 6 in. engine, 2 cars, 2 airplanes and 1 truck and bottom of train; bake wings separately and 2 trucks (cut front and off 2 trucks to make passenger car 2 in. train). Bake and cool cookies. Prepare 2 recipes of color flow icing. Outline and flow in cookies with color flow (p. 124). Let dry overnight. When dry, pipe details with full-strength color flow. Add up 3 dot lights on vehicles and flip 3 mullin spikes on train engine. Pipe roof of train cars with up 3. Pipe up 3 outline windows on buildings (per window well finger dipout in cornerarch).

Ice smooth: Layer 14 in. cake. Bake two 1 1/2 in. layers to make a 3 in. high cake. Use 2-layer 2 in. cake (have one 2 in. and one 1 in. layers to make a 5 in. high cake). Prepare cakes for stacked construction to 1 1/2 in. Bake for dent train track. The 2 in. fondant layer reserve 2 in. long wide. Roll out back fondant and make cut out strips for train rail pipe a thin line of piping gel along edge of foil-wrapped board. Bake board 200° for 15 min. Cut and attach inner rail the same way, using 1 in. wide 1 in. for cross rails, cut with 1 in. black strip edge. With piping gel.

Using patterns, cut cloud and train smoke from food stock, pipe messages with marker. Lollipop sticks 1/3 in. long, attach to back of train smoke cloud with full-strength

color flow. Let dry. Attach wings to plane cookie with full-strength color flow. Let dry. Add: 11 lollipop sticks to 8 building cookies for cake top with full-strength color flow, leaving 5 in. extending. Insert in cake for dry. Attach stick and cloud to plane with full-strength color flow. Let dry. Cut two lollipop sticks 1/4 in. and attach to cars and truck, leaving 3 in. extended. Let dry. Cut 1/4 in. strips of black fondant for train binders position on 4 in. cake top, attach with damp brush 2 in. apart. Roll balls of white fondant with color flow attach to ends of train cars for additional support. Attach buildings and train cars to cake sides with piping gel. Insert cars and train in 14 in. cake. Insert buildings and plane on sticks in cake top. Cake serves 83 each cookie serves.



regalo Caracolito

Regalo Caracolito

-108- Cutler, p. 180. Caroline Schlegel

47. 4

- = 1st. Red, Black Lemon Yellow.
- = 2nd. Lemon skin White, p 135
- = 3rd. Roll-Out Cookies, p 14
- = 4th. Firefighters, p 26 Lake Board
- = 5th. Molding Pin, p 3 extra knife.
- = 6th. Potpourri, Cornstarch

- " See firefighter pattern with
 with rail line Cut dog with cutter
 at On dog, using lip 3, pipe in pipe.
 with with finger, pipes in corner
 Tra-q details on firefighter
 3 Pipe in middle, square, pattern
 smooth with finger doped in corner
 body, elbow and hands with lip 3
 and pipe, pipe out nose and cheek
 Pipe lip 3 pull over star on lining
 and lip lip 3

- [illegible]

- ১৯৮৬ সালের ১৯ই আগস্ট তারিখে
১৯৮৬ সালের ১৯ই আগস্ট তারিখে



◀ Big Shot Birthday Boy!

Phon. Lett. Huro. 2 154

Topic 3, 16, 233, p. 140-141

Colors: * Dark, Buttercup Yellow, Royal Blue, Brown, Red-Kid, Rose, Copper
~~Light Green, Red Green, Apple Yellow~~ p. 35

Reichw. Buttercreme (ciog. p. 114)

Also: 2007 Pattern Book (Gun Blast), p. 128; Cake Board, Fynoi-Foil VVWU, p. 275. **in** all-pop Series: n 145 black vinyl hoonce (2-headed), sand track, felt tip markers, cellophane tape, polynatch, scissors.

Trim hair along left bottom of sketch. Use sides and background areas through Gulliver body, clothes and helmet with tip 3 (follow edges of cables for helmet). Building up on sides are needed! Use tip 5 to outline and place in gun handle and straps (figure up for dimension and smooth with finger dipped in emulsion). Pipe an arrow, tongue, whites of eyes and pupils with tip 3 (smooth with finger dipped in emulsion). Give face, body and clothes with tip 16 (smooth in 2 lines). Revise to 5 and 5 in long position in left hand area. Give hair with tip 3; cover with tip 16 stars. Diver's eye hands, nose and cheeks with tip 16 stars for dimension. Add tip 16 pull-out star, hair and tip 3 outline eyebrows. Pipe tip 223 pull-out eyes bottom helmet. Trace gun blast position on card stock, cut out, using markers for message and draw conflict and streamers. Tape to tip on stick to back of gun blast and insert in tube. Server 12

*Lowers: Buttercup Yellow with Lavender Yellow for yellow stems. Combines green with Red Red or brown stems.

◀ Safari Stampede

Price: Standard Edition, \$14.95

Plus: Z32 à 1,40

Editorial and **Reviews**, *Journal of Health Politics, Policy and Law*, p. 125

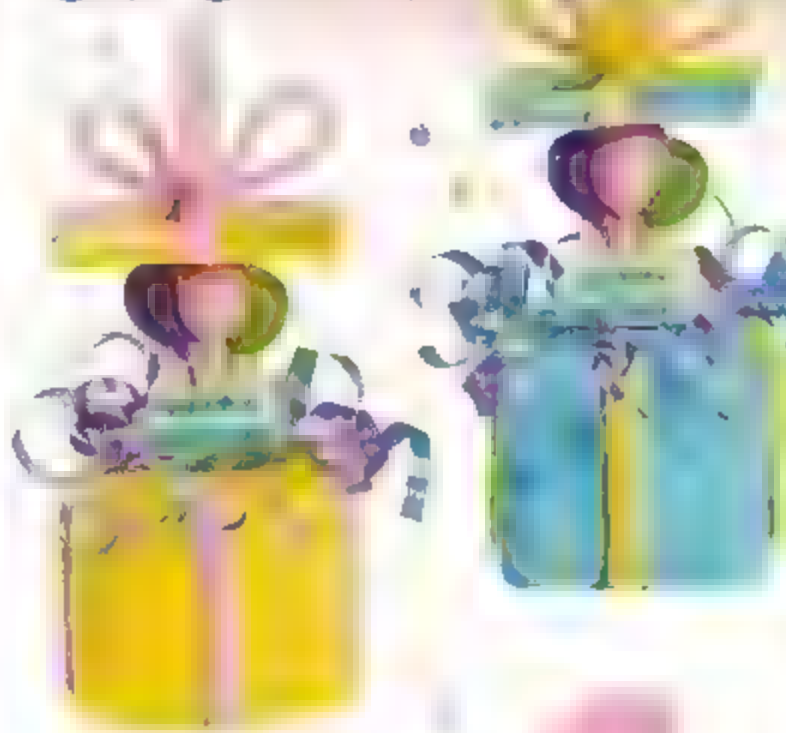
■ **संदर्भ:** *सिद्धान्तकौमुदी*, प्र. ३।४

Also: Jungle Pals Baking Cops, Jungle Pals Candles, p. 173; Rainbow Jammies Sprinkle Decorations, p. 136; Disposable Decorating Bags, p. 138

Lightly oil cupcake pan. Cover with 18 333 pull-out grease, sprinkle with *finches* 1800 candles. Each serves 2.

Combining L240 Series with L2000i Toolbox for greater efficiency

regalo Caracolito



◀ Surprise Packages

Fun: p. 130; **Sheet:** p. 131

Colors: Spark Lemon Yellow, Royal Blue, p. 75

Decorate: p. 132; **Rolls:** Rolled Fondant 196 oz. p. 133

Sprinkles: p. 134; **Rolling Pin:** Roll & Cut Mat p. 131

Candy: White Candy Melts[®] p. 162; Party Time Lollipop Mold, p. 164

Primary: Garden Candy Color Sets, Decorator Brush Set, p. 163

Recipe: Buttercream Icing, p. 114

Also: Cake Baskets, Fancy-Fold Wrap, p. 225; Parchment Triangles, p. 138; 6 in. Capote Tread Sticks, p. 161; Gum-Tex[™] p. 131; 1/2 in. and 1/4 in. curling ribbon (1 yard each), ruler, pizza cutter, cheesecloth

In advance: Make fondant ropes. Tint 15 oz. fondant each yellow and rose, combine each with 2 tablespoons Gum-Tex. Roll out 1/4 in. thick, cut 1/4 x 3 in. strips, 5 for each bow. Fold strips in half, brush ends with water and pinch together to form loops. Let dry on sides on cornstarch-dusted board. **Also:** Make Rds. Tint 30 oz. fondant each blue and yellow. Roll out 1/4 in. thick; cut 20 sides using largest square Cut-Gut, let dry. Reserve remaining fondant. **And:** Tint portions of melted white candy blue, violet, green and pink using candy colors. Mold balloon candies without sticks using pecking method (p. 123); refrigerate until firm.

Cut 1-layer cake into 2 x 2 in. squares (cake makes approximately 20 squares). Prepare cakes for rolled fondant (p. 113); cover cakes with reserved fondant. Roll out remaining fondant 1/4 in. thick. Cut 1/4 in. wide ribbons and use to make and line with candy brush. Cut ribbon strips to 3 in. Attach to bottom border of lid with melted candy. Refrigerate until firm. Attach bow loops to lid with melted candy; let set. Insert lid in cakes. Attach balloon candy to cookie stick with melted candy. Cut curled ribbon into 3 in. lengths; attach with melted candy. Each serves 1.



▲ Bitty Kitty

Fun: Mini Egg, p. 201

Candy: Candy Melts[®] in White, Light Cocoa, p. 162; Garden Candy Color Set, Decorator Brush Set, p. 163; Pets Mold, p. 164

Also: 2007 Pattern Book (Cat Talk), p. 126; Cake Cakes, p. 225; Parchment Triangles, p. 138; Cookie Bids, p. 161; 1/2 in. and 1/4 in. curling ribbon

In advance: Make cat face and tail candies. Tint portion of melted white candy pink using candy color. Mold face using painting method (p. 123); refrigerate until firm. For tail, cover pattern with waxed paper. Using melted candy in cat parchment bag, pipe in 1 inch for each twist. Refrigerate until firm. Turn over tail and overpipe on back side.

Cover mini egg cake with melted candy (p. 124); let set. Position cake on waxed paper-covered cake circle. Pipe paws and claws using melted candy; let set. Attach tail and face using melted candy. Each serves 1.

Baked confectionery coating



▲ Face the Competition

Candy: Candy Melts[®] in Orange, Red, White, Light Cocoa, p. 162; Garden Candy Color Set, Decorator Brush Set, p. 163; 1 in. Lollipop Sticks, p. 165; Sports Mold, p. 164

Also: Parchment Triangles, p. 138

Make lollipops using painting method (p. 123); refrigerate until firm. Tint a portion of melted white candy black using candy color. Tint a portion pink by adding a small amount of red candy to white. Using melted candy in cat parchment bag, pipe eyes, pupils, mouth and tongue; refrigerate until firm. Each serves 1.



► **Get 25 in a Bundle**



▼ Crispy Rice Slice

Prepare 3 packages of coconut flakes, till approximately 2 cups on mixture from. Press brown mixture into pan, 1 in. deep. Unfold 3 press plain mixture into pan, 2 in. deep. For 3 layer immediately unrolled 30 minutes for spaced layer. On second paper, press together 2 plain layers with brown layer. 1 between 1st and 2nd layer and another 1 in 3rd. 500gms. The melted white candy put in 1 cup. Conducing Using melted candy in oil parchment bag pipe "icing" on 3 wafers working from side to side, smooth with spatula. Immediately sprinkle wafers with 1mmes. Position candy-coated chocolate in the top border over band. 4 Repeat on other 2 wafers using candy-coated candy for icing. Mixes 6 strips, each serves 1.

Prepare chopped icing: Put a portion into piping bag. Pipe up 3 drop strings; add tip 2 nozzle flower at each string point. Position next balls. Each serves 1.

La Quinceañera Bonita

Paper, 8, 9, 10, 12, 14 & 13 in. Round, p. 148; Silver Satin, p. 154

Tips: 2, 3, 6, 8, p. 140

Color: Rose, p. 136

Fondant: White Ready-To-Use Rolled Fondant (254 oz.), p. 128; Oval Cut-Outs™, p. 132; Letter/Embosser, Flower Former Set, Fondant Shaping Foam, Easy-Glide Fondant Smoother, p. 22; Rolling Pin, Roll & Cut Mat, Gum-Tex™, p. 31; Brush Set, p. 25

Topper: Good Fairy, p. 214

Resique: Buttercream, Royal Icing, p. 174; Thin-Gel Fondant Adhesive, p. 115

Also: 2007 Paper Pack, Alphabet, Scrolls, Cards, p. 126; Music Concert Grip™ Clusters, p. 158; Floral Collection Flower Making Set, p. 130; Marigold Powder, p. 134; Cake Dividing Set, p. 136; Confectionery Tool Set, p. 129; 12 in. Floral Cake Decorating (3 sets), p. 218; Purple Dewal Rings (4 sets), p. 224; 8 in. Royal Silver Cake Base, Cake Circles, p. 225; Gum-Tex™, p. 131; ruler, waxed paper, turntable, sharp embroidery scissors, non-stick clingin' wrap and paper, tie string, cardboard, cellophane tape, toothpicks, drinking straw.

Several days in advance: Make 6 royal icing curls (p. 120). Also, tint 4 oz. of white fondant with red rose and 2 oz. of white fondant with blue. Make fondant flowers (p. 120).

Make 8 identical ovals for cake sides

(p. 20). Make curls of all flowers and

ovals to allow for breakage. And: Make

12 scrolls (p. 20) using 8 oz. white fondant

combined with ½ teaspoon of Gum-Tex.

Roll 16 in. non-stick 8 and 8 in. cakes (both

two 2 ½ in. layers for 8 in. high cakes); 2 layers

10 and 12 in. cakes (both two 3 in. layers for 6 in.

high cakes) and 1 layer 11 in. cake (2 in. high).

Prepare for stacked construction (p. 3). Prepare

for rolled fondant (p. 121). Tint 228 oz. of fondant

pink, Green cakes, surround with Fondant Smoother

divide 6 in. cake into 6ths. As division rolls, or

butternut, pipe tip 3 triple drop strings ½ in.

apart. 1 ½ in. from top edge of cake. Pipe a wave of

tip 2 at 1 in. from top of cake. Pipe a tip 3 ball

at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

string at 1 in. from top of cake. Pipe a triple drop

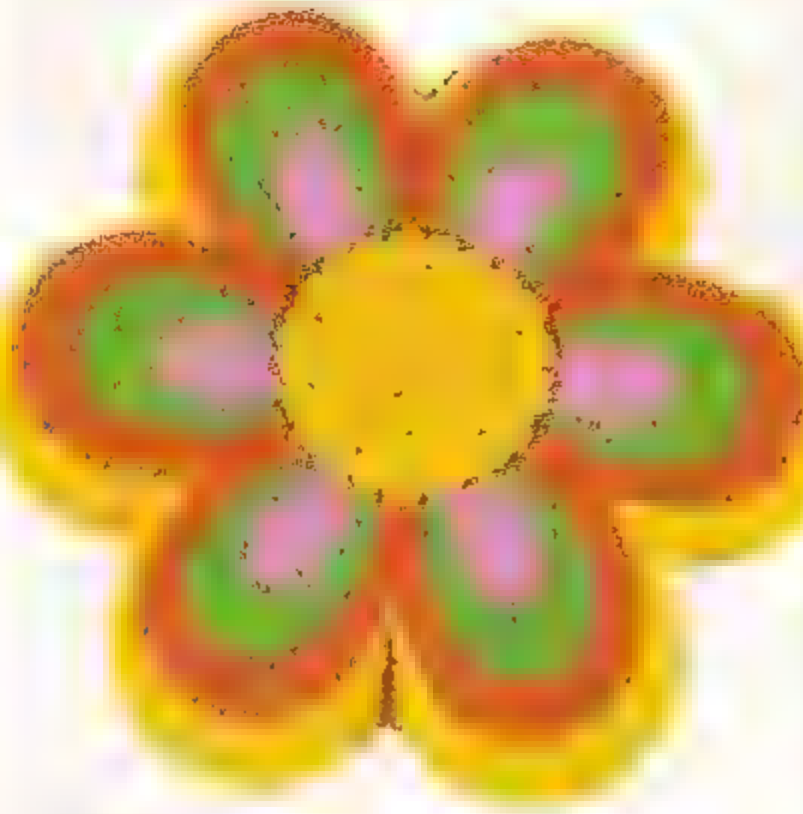
string at 1 in. from top of cake. Pipe a triple drop

Divide 10 in. cake into 6ths. Roll out rose fondant ¼ in. thick; cut into eight 6 in. squares. Using straight-edge wheel of Letter/Embosser, score quilling lines on each square, ¼ in. apart. Cut out a heart from each square with cutter. Trim off 1 in. from top of heart; attach to cake top with damp brush, overlapping over side with point 1 ¼ in. from top of cake. Trim sides of hearts to Position 8 on cake on 10 in. cake. Pipe tip 2 white dots on hearts. Edge hearts with tip 3 rose dots. Add tip 3 curving lines from heart point to where hearts meet. Attach tassels at heart points with royal icing. Add 3 tip 2 white dots below curving lines. Roll ¼ in. balls of white fondant and attach to bottom border of 8 in. cake with damp brush.

Stack all cakes for decorating (you will disassemble cakes for transporting and re-stack at reception). On back of each 10 in. cake, pipe tip 2 line of royal icing and attach to 12 in. cake, 1 in. from top edge and directly below tassels on 10 in. cake. Pipe tip 2 line of white icing on 10 in. cake. Trim top of pattern around cake with scalloped outline with tip 2. Pipe tip 3 triple drop strings between ovals, ½ in. apart and 2 in. from top edge of cake. Attach rose tassels with royal icing at drop string points. On 14 in. cake, pipe tip 3 bead bottom border. Remove 6, 8 and 10 in. cakes from stack for transporting. From white fondant, roll fifty ¼ in. and forty-two ½ in. balls for fondant buñuelos, let dry. Grate non-stick cling wrap with a small amount of coarse chili through the strainer brush onto 10 in. Floral Cake decorations top and leaves.

At reception: Assemble plan. With ring and tip 5, attach ½ in. line to bottom border of 10 in. cake and ½ in. line to bottom border of 12 in. cake. Pipe tip 2 heart on 7 ½ in. balls in each butternut. On drinking glass in 3 in. from edge of cake at 10 in. cake. Attach 10 in. cake. Attach Floral Cake decorations to silver cake band with pins. Purloin topper. Serve 37





◀ K's No Wallflower!

Fan: Dancing Daisy Flower, p. 173

Tip: 16, p. 141

Colors: Orange, Leaf Green, Rose, Golden Yellow, p. 135

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Petal), p. 126; Cake Board, Fanta-Fall Wrap, p. 225, Tootypops

Lightly ice cake top smooth. Trace petal patterns with toothpick. Cover cake top and sides with tip 16 stars. Cover center of flower with tip 16 roses. Serves 12.

▼ Personal Posies

Fan: 8 x 2 in. Square, p. 146

Candy: White Candy Melts[®], p. 162; Dancing Daisy Flower Lolipop Mold, p. 173; 3 in. Lollipop Sticks, p. 16b, Primary, Garden Candy Color Sets, p. 162; Decorator Brush Set, p. 180

Also: 2007 Pattern Book (Fence Post), p. 128; Cooking Bird, p. 141, Parchment Triangles, p. 134; green florist tape, piping knife, jelly spearmint leaves, waxed paper

In advance: Make candy flowers and fence posts. Tint portions of melted candy yellow, pink and orange using candy colors. Mold flower lollipop using piping method (p. 123); refrigerate until firm. Wrap sticks with florist tape, leaving 2 in. unwrapped at bottom for inserting in cake. Cover fence post pattern with waxed paper, using melted white candy in cut parchment bag, outline and pipe on 12 fence posts for each cake. Make extras to allow for breakage, refrigerate until firm.

Get 1-layer square cake into 2 in. squares (8 in. cake makes about 16 treats). Tint portion of melted candy green with a little yellow. Cover cakes with melted candy (p. 24); refrigerate until firm and repeat with a second coat (One pt. of Candy Melts will cover 4-6 mini cakes). Attach fence posts to cake with dots of melted candy. Slice spearmint leaf in half, cut a 1/4 in. bottom edge and fit over flower stick, pinch leaf to secure. Insert flower in cake. Each serves 1.

▼ Flower Refreshers

Fan: Silicone Mini Flower Mold, p. 144 8 x 2 in. Square, p. 146

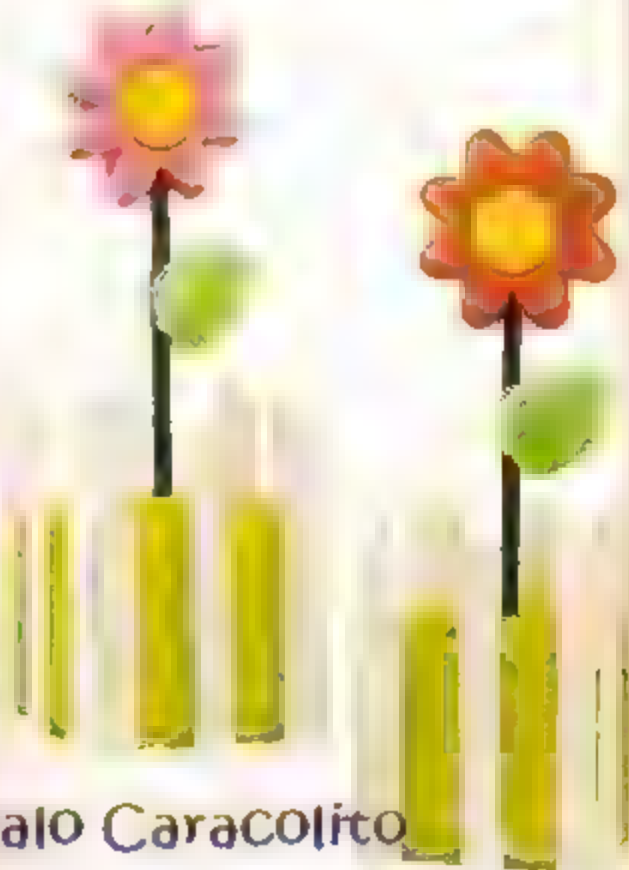
Tip: 7, 17, p. 140-41

Colors: Lemon Yellow, Orange, Rose, p. 136

Also: Vanilla Whipped Icing Mix, p. 134; Leaf Cut-Outs[™], p. 130; lemon, strawberry, orange, lime (3 oz. pk. each), unflavored gelatin (4 envelopes), vegetable oil pen spray

To make gelatin, add 1 cup boiling water and 1 envelope unflavored gelatin to each 3-oz. gelatin package, stir until dissolved then add 1 cup cold water.

Pour gelatin mixtures into mold sprayed with vegetable oil spray; refrigerate to set. For leaves pour prepared gelatin 3/4 in. thick into square pan sprayed with vegetable oil spray; refrigerate to set. Prepare whipped icing mix into tint yellow, rose and orange to coordinate with gelatin. Use medium leaf Cut-Out to cut 1 leaf for each flower. Whisk gelatin flowers and pipe tip 7 petal outlines; add tip 17 rose centers. Position leaves. Each serves 1.



regalo Caracolito

▼ Tasty Daisies

Pin: Standard Muffin, p. 149

Color: Kelly Green, p. 135

Candy: White Candy Melts[®] 1, p. 162-4 or Lollipop Sticks, p. 165; Decorator Brush Set, p. 183

Recipe: Favorite crisped rice cereal treats

Also: Dancing Daisy Flower Icing Decorations, Dancing Daisy Flower Baking Cups, p. 178; soft spearmint leaves, candy-coated fruit-flavored dots, waxed paper scissors

For stems, brush lollipop sticks with green icing (color thinned with a little water). Place baking cups into muffin pans, press cereal treats mature into cups. Fill to full. Cut spearmint leaves in half. Attach leaves and icing decorations to stems using melted candy. Let set. Insert stems into cereal treats. Decorate with melted candy. Fill cups with candy-coated dots. Each serves 1.

[®]Trace contemporary styling.



● Around the Rosey

Pin: 45

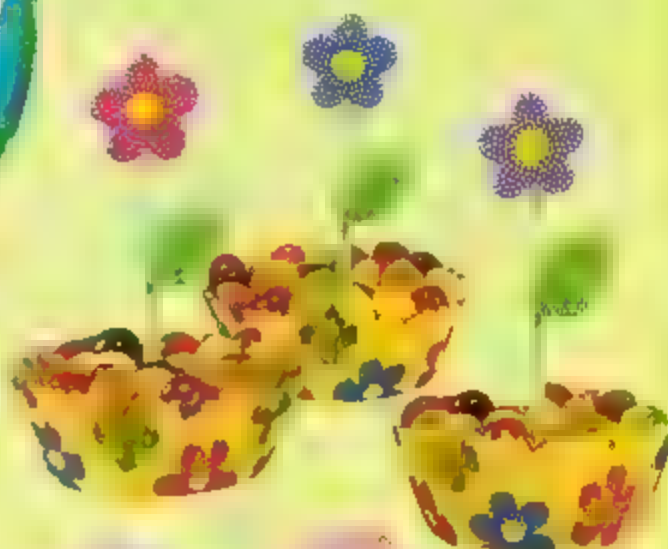
Color: 4

Candy: Icing: Red, Green, Lemon Yellow Royal Blue Orange, p. 15
Milk, p. 1

Book: Flower Pin, Alphabet, p. 128; Flower Candy Set (2), p. 178;
Set, p. 133; Cake Board; Fancy-Foil Wrap, p. 225; toothpick

With lobe two 1½ in. high layers for a 3 in. high cake. Divide cake
division, trace Flower Pin pattern using toothpick. Pipe 1 p. 8 lines to
add tip 47 (smooth side up) band for rim. Pipe tip 3 string stems.
Pipe tip 233 pull-out grass bottom border. Trace message pattern
toothpick. Pipe tip 3 message. Pedicel candles. Serves 20

[®]Trace contemporary styling.



● Dynamic Daisy

Pin: 45

Color: 4

Candy: Icing: Red, Green, Lemon Yellow Royal Blue Orange, p. 15
Milk, p. 1

Book: Flower Pin, Alphabet, p. 128; Flower Candy Set (2), p. 178;
Set, p. 133; Cake Board; Fancy-Foil Wrap, p. 225; toothpick

Also: Tint 2 oz. fondant dark rose, roll out ½ in. thick. Using narrow
approximately 38 dots, attach to petals with damp brush.

Also: Tint 2 oz. fondant dark rose, roll out ½ in. thick. Using narrow
approximately 38 dots, attach to petals with damp brush.

Pipe tip 4 lines on cake sides 1 in. apart. Press up 4 be? bottom
oz. fondant yellow, roll out ½ in. thick. Using pin as a pattern, cut flower
on cake. Remove cotton balls from petals and position on cake. Trim
a curve to fit flush against flower center. Roll a ¾ in. diameter yellow

form a spiral shape and attach to flower center with damp brush. Serves 12.



regalo Caracolito

regalo Caracolito



▼ Shady Characters Cupcakes

For: Standard Muffin, p. 148

Tip: 3 1/2 in. p. 40-41

Colors:* Black, Copper-Violet, Brown, Red-Red, Lemon Yellow, Golden Yellow, p. 135

Candy: White Candy Melts®, p. 162; Garden of Eatin' Primary Candy Color Sets, Decorative Brush Set, Candy Melting Plute, p. 63; Summer Fun Candy Mold, p. 184

Recipe: Buttercream Icing, p. 114

Also: Assorted Pastel Standard Baking Cups, p. 184; 4 in. Lollipop Sticks, p. 183; Parchment Triangles, p. 138; Cake Boards, p. 225; waxed paper

In Advance: The portions of melted candy orange, yellow, black, rose, green and violet using candy colors. In waxed paper, using melted yellow candy in cut parchment bag, pipe pigtail shapes. Refrigerate until firm. Cut out pigtail sticks to 3 in. attach sticks to back of cupcake cases with melted candy. Melt candy sunglasses using painting method to 231. Refrigerate until firm.

For cupcakes smooth: For girl cupcakes insert pigtails in sides. Using Buttercream and girl's hair and overwrap pigtails with tip 18 string. For boy cupcakes, pipe tip 16 pull-out hair. Attach sunglasses with dots of icing. Pipe tip 6 dot noses and tip 3 string smiles. Each serves 1.

*Combine Brown with Red-Red for brown shades. Combine Lemon Yellow with Golden Yellow for yellow shades. For candy combine purple and pink candy colors for purple shades, combine violet and yellow candy color for green shades.

*Branz confectionery coloring

▼ Clunk A Monkey

For: Palm Tree, p. 137

Tip: 1, 3, 6, 8, 10, 14, p. 140-141

Colors:* Brown, Red-Red, Leaf Green, Lemon Yellow, Orange, Golden Yellow, Black, p. 135

Recipe: Buttercream, Royal Icing, p. 114

Also: 2007 Pattern Book (Smiling Monkey, Dressed Monkey), p. 28; Cake Board, Fancypost Wrap, p. 225; Parchment Triangles, p. 138; cornstarch waxed paper, cellophane tape

At least 2 days in advance: Make monkeys using royal icing. Make 2 copies of each monkey pattern, place 1 copy on board, cover with waxed paper and secure with tape, leave 2nd copy for reference while piping. Build up body with tip 10, smooth with spatula. Pipe in tip 3 stomach (pat smooth with finger dipped in cornstarch). Pipe tip 8 ball head; pipe in face and ears with tip 3 (pat smooth with finger dipped in cornstarch). Pipe tip 6 outline legs, mouth and tail. Pipe tip 3 eyes and mouth, tip 1 dot head and outline patch on monkey. Pipe tip 10 dot coconut and tip 3 motion lines. 3/4 in. long. Let dry.

On cake, outline trunk and leaf sections with tip 3. Fill in cake with tip 16 score. Carefully peel off monkeys, coconut and motion lines from waxed paper position on cake. Serves 12.

*Combine Brown with Red-Red for brown shades. Combine Brown and Orange with Golden Yellow for orange shades. Combine Leaf Green with Lemon Yellow for green shades.

▼ Pineapple Pleasure

For: Pineapple, p. 51

Tip: 304, p. 141

Color: Kelly Green, p. 135

Recipe: Favorite creamed gelatin recipe for 5 oz. pkts. of lemon gelatin for 8 (6 cup recipe)

Also: Vanilla Whipped Icing Mix, p. 124; Cake Board, Fancypost Wrap, p. 225; Disposable Decorating Bags, p. 138; vegetable oil pan spray, pineapple cubes (drained)

Prepare: creamed gelatin recipe, adding pineapple to mixture; pour into pan prepared with non stick spray. Refrigerate until firm. Cut into 1/2 in. squares. Based following recipe directions. Ten whipped icing green and pipe tip 304 waves effect. Serves 12-18.



Regalo Caracolito

▼ Rainbow Fish

For: Tropical Fish, p. 157

Tip: 18, p. 14

Colors: Violet, Rose, Lemon Yellow, Golden Yellow, Royal Blue, and Green, p. 125

Fondant: White Ready-To-Use Rolled Fondant (72 oz.), Rolling Pin, Roll & Cut Mat, p. 131; Brush Set, p. 128

Recipe: Buttercream Icing, p. 114

Also: Sashimi Candy Mold, p. 164; Faniel-Foil Wrap, p. 225

Fiping Gel: p. 134; 16 x 21 in. Isobutene Board "In. dice" cornstarch, craft knife

In advance: Trim a portion of fondant (rose, Marbette fondant, blending a small amount of rose into white). Press into sandy mold to make 2 shells and 2 starfish. Remove and let dry on cornstarch-dusted surface.

Prepare base board: Using craft knife, cut wavy shapes on sides of Isobutene board; wrap with foil.

Trim 44 oz. of fondant blue. The portions of remaining fondant: green, pink, yellow and violet. Roll out a blue fondant rectangle, 1/2 in. thick, larger than base board. Brush board lightly with piping gel. Position fondant on board and trim 1/2 in. smaller than board on each side. Roll out violet and white fondant 1/4 in. thick; cut a 1/4 in. white circle for eye and a 1/4 in. violet circle for pupil. Position eye on cake top, attach pupil with damp brush. Cover cake with piped stars.

Roll out all fondant colors 1/4 in. thick. Cut 20 tapered strips, 1/2 in. wide, in each color in various lengths from 2 to 3 in.

Brush strips with water and attach for fins and tail. For bubbles, shape white balls in various sizes from 1/4 to 1/2 in. flatten and position on board. For coral, roll 1/4 in. diameter violet logs, form a 10 in. long central branch and cut various lengths for other branches. Attach with damp brush and pull out in base board for egg plants, cut 1/4 in. wide pink strips in various lengths. Attach bottom ends to base board with damp brush. Position shells and stars. Serves 2.

***Combine Yellow with Rose for violet shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Light Green with Lemon Yellow for green shown. Trim fondant colors slightly darker than colors shown on page.**

▲ Looking Very Hot!

For: p. 155

Tip: p. 140, 41

Colors: Yellow, Orange, Red

Fondant: p. 125

Recipe: Buttercream Icing, Roll-Out

Tip: p. 125

Also: Horn Book (large and

small), Sunglasses, Mouth,

Cookie Sheet, Cooling Grid,

Faniel-Foil Wrap, p. 225, Orange

Sugar, p. 134, 18 in. round

cornstarch, paring knife

Dough yellow. Roll and trace sunray and sunray. Use knife to go and small out any sunglasses. Make and cool. Position and in center of sun. For a mouth pattern. Rolling and press in with finger dipped. Build up nose and eye. Attach sunglasses. Roll out pipe in lenses with finger dipped in sunglasses frames. Roll out make. Outline & spiral out eyes. Pour out sunray. Bake. Cake board. 2

For: p. 155

Tip: p. 140, 41

Colors: Yellow, Orange, Red

Fondant: p. 125

Recipe: Buttercream Icing, Roll-Out

Tip: p. 125

Also: Horn Book (large and

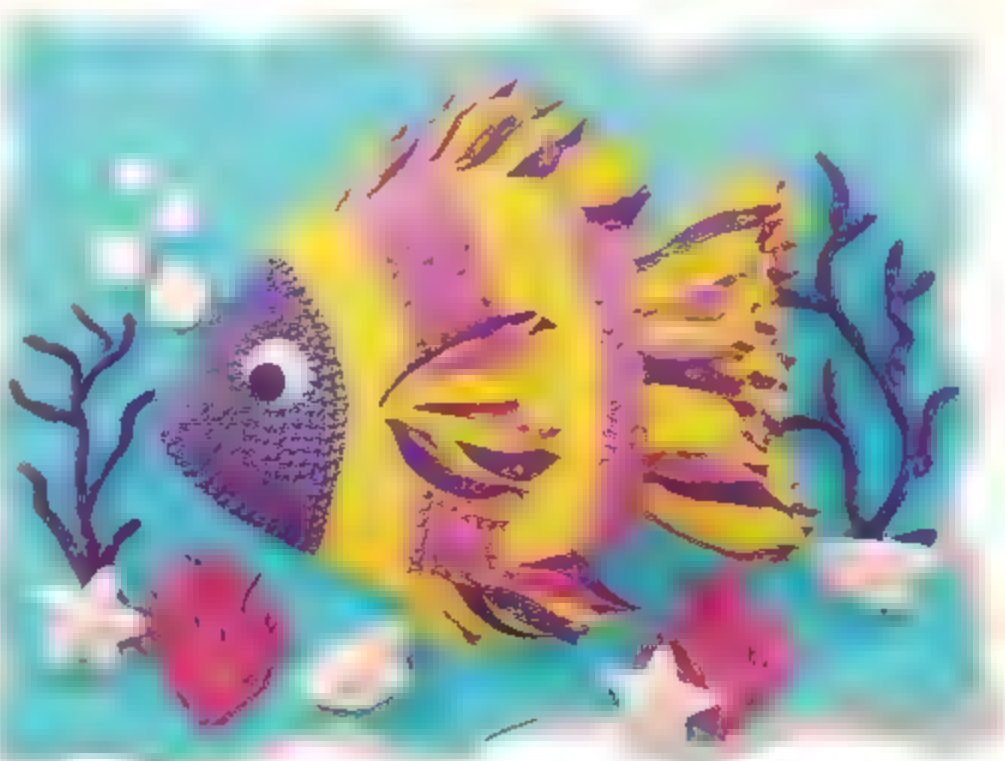
small), Sunglasses, Mouth,

Cookie Sheet, Cooling Grid,

Faniel-Foil Wrap, p. 225, Orange

Sugar, p. 134, 18 in. round

cornstarch, paring knife



CELEBRATE WITH CELEBRITIES!

Having the right names at the party adds to the fun. Let the stars of NASCAR drive your theme home—a thrilling racecar cake on a fondant victory flag cake sets the pace, while fun cookies and cupcakes rev up the excitement. There's plenty of fast company for kids too! The powerful new look of Superman rules the world on our planet earth candy favors while *Strawberry Shortcake* is supreme for girls on a princess birthday cake with a ruffled fondant gown. Sometimes impressing your guests is all about who you know.

Each author for projects shown on these two pages are on page 28.



NASCAR



regalo Caracolito

Party at the Winner's Circle



Product officially licensed by NASCAR®
Pan. Icing Color: Set (black, blue, red, gold), p. 166

Tips: 1, 3, 10, 21, p. 140-141

Colors: Violet, Orange, Brown, Rose, p. 135

Fondant: White Ready-To-Use Rolled

Fondant: 150 oz., Brush Set, p. 28 Rolling Pin, Roller & Cut Mat, p. 13 Square Cut-Outs™, p. 30

Recipe: Buttercream Icing, p. 114

Also: Cake Boards, Fancy-Foil Wrap, p. 225; Parchment Triangles, p. 138; O. Cookie Cutters Set, p. 160; Piping Gel, p. 34; 12 in. Black Foamcore Board, 24 x 20 in., p. 10

At least 1 day in advance: Prepare base board. Cut foamcore into a 24 x 20 in. oval; wrap with foil. Tint 2 lb. of fondant black, 5 oz. red, 4 oz. blue. Reserve 7 lb. of white. Roll out all fondant 1/4 in. thick. Cut out message using alphabet cutters. Cut background squares using medium Cut-Out. Lightly brush board with Piping Gel and attach squares in checker-board pattern. Attach message with damp brush, let dry.

On cake sides and background areas smooth. Pipe in window areas and headlights with tip 3 zigzags. Smooth with finger dipped in cornstarch. Outline car windows, headlights, hood, detailing number and tires with tip 3. Pink in bumper and sides of car with tip 3 (dry, age smooth with finger dipped in cornstarch). Pipe in wheel wells, rims, hood, wing stripes and window trim with tip 3 (smooth with finger dipped in cornstarch). Pipe in NASCAR logo background with tip 3. Pipe NASCAR letters with tip 3. Smooth with finger dipped in cornstarch. Outline and pipe in tip 3 and 3 details on front bumper, tires and side panel. Add tip 3 stripe for spoiler. Cover car with tip 3 stars. Position cake on base board. Pipe tip 3 on bottom border. Serves 2.

Driven By The Fans!



Pan. 8 x 2 in. Round, p. 148

Tips: 1, 10, 2, p. 140

Colors: Royal Blue, Lemon Yellow, Black, Brown, Orange, Copper (skin tones), p. 135

Product officially licensed by NASCAR®

Icing Decorations: 11 plus 1, Candy, p. 166

Recipe: Buttercream Icing, p. 114

Also: 12 in. Cake Circle, Fancy-Foil Wrap, p. 225; Parchment Triangles, p. 138; Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 132; Meringue Powder, p. 134; Waxed paper

In advance: Make 116 dots on waxed paper using royal icing thickened with water. Pipe dot faces (ranging from 1/4 in. to 3/4 in. diameter; let dry overnight). Pipe tip 1 and 2 pull-out or swirl hair using full-strength royal icing; let dry. Draw facial features using black FoodWriter.

Ice 2-layer cake smooth and position on foil-wrapped cake board. Ice top of cake smooth in gray buttercream. Pipe tip 3 on top. Pipe car body to 1/4 in. deep. Pipe tip 3 dots of icing. Position candle on cake top. Pushing down carefully, pipe 116 dots. Attach single coronas around base of cake with icing. Serves 20.

Pit Stop for Treats



Product officially licensed by NASCAR®

Baking Cup, Icing Decorations, p. 166

Pan. Standard Round, p. 149

Recipe: Buttercream Icing, p. 114

Also: Cake, p. 36

Ice cupcakes smooth with spatula. Position icing decorations. Each serves 1.

Suited for Speed



Cookie: 101 Cookie Cutters Set, p. 161; Cookie Sheet, Cooling Grid, p. 161

Tips: 1, 3, p. 140

Colors: Black, Royal Blue, Red-Red, Christmas Red, p. 36

Recipe: Color Flow Icing, Roll-Out Cookies, p. 14

Also: Color Flow Mix, p. 136; Parchment Triangles, p. 138; Rolling Pin, p. 3

Roll out dough. Cut cookies using large bag cutter from set. Bake and cool. Outline and flower and helmet areas using tip 3 and color flow ip 136, let dry. Add trims using full-strength color flow. Pipe tip 3 stripes on helmet, wheel and patch. Print tip 1 number and name. Each serves 1.

*Combine Red Red and Christmas Red for red snow.

Speedway Cookies



Cookie: 101 Cookie Cutters Set, p. 161

Cookie Sheet, Cooling Grid, p. 161

Tips: 1, 10, p. 140-141

Color: Black, p. 135

Product officially licensed by NASCAR® Icing Decorations Party Bags, p. 166

Recipe: Royal Icing, Roll-Out Cookies, p. 14

Also: Rolling Pin, p. 13; Meringue Powder, p. 134

Roll out dough. Cut cookies using bag cutter from set. Bake and cool. Pipe tip 1 outline. Pipe tip 14, pipe stars in groups of 8 to create checkerboard pattern. Attach icing decorations. Dry Place cookies party bags. Each serves 1.

NASCAR® is a registered trademark of The National Association for Stock Car Auto Racing, Inc.

THE AMAZING SPIDER-MAN

Hang Around for Fun!

Pan. 8 x 2 in. Round, p. 148

Tips: 2, 3, 12, p. 140

Colors: Leaf Green, Lemon Yellow, Black, p. 136

Recipe: Buttercream Icing, p. 114

Also: Cake Board, Fancy-Foil Wrap, p. 225; Spider-Man™

Cookie, Icing Decorations, p. 171; Cake Dividing Set, p. 133

Ice 2-layer cake smooth. Divide into 8ths, marking at top edge. Mark center of each division 1 1/4 in. from top edge. Pipe tip 3 triple drop strings at division points. 3/4, 1 1/4 and 2 in. deep, add tip 3 diagonal lines from center point. Edge top of cake with tip 3 outline. Pipe tip 12 on bottom border; pipe spiders on alternating bolls with tip 2 ball body, head and string legs. Print tip 3 message. Position candle and icing decorations. Serves 20.

*Combine Leaf Green and Lemon Yellow for green spider webs.



regalo Caracolito

© 2007 Marvel. All rights reserved. Spider-Man and Spider-Man: The Movie are trademarks of Marvel. All other trademarks are the property of their respective owners. Copyright 2007 by Marvel. All rights reserved. Spider-Man: The Movie is a registered trademark of Marvel. All other trademarks are the property of their respective owners.

regalo Caracolito



Mighty Spidey!

Min. cont. p. 149

၂။ နေရာ အားလုံးတွင် နေရာအားလုံးတွင်

4. 13 4

41 0 100 0

Age: 225 4.00 2014

ՀՀ ԳՆԱԿԱՆ ԻՍՏՈՒՄԱՆ ԿԵՆՏՐԱԼԻԶԱՑԻԱ

1. 2000 2000 2000 2000
 2. 2000 2000 2000 2000
 3. 2000 2000 2000 2000
 4. 2000 2000 2000 2000
 5. 2000 2000 2000 2000
 6. 2000 2000 2000 2000
 7. 2000 2000 2000 2000
 8. 2000 2000 2000 2000
 9. 2000 2000 2000 2000
 10. 2000 2000 2000 2000

• ၁၁ ဂါးမာ ဂါး

◀ Web Visitors

Man. 1440. LC=1, 4 49

Candy Candy 48/4567 in White and Yellow, 1 pk each, p 162 Garden Candy Colors
See p 162

Abstr. Spider-Man™ using Decorations, p. 71 Patchwork Triangles, p. 138

The tubed pastel candy with a small amount of green candy color to make lime green shade. The portions of white candy black and green using candy colors.

Make 120 Pink candy plaques p. 124 in mini half-centies unrolled pipe webs using melted green acrylic paint. Print name with melted black candy on the parchment bag. Attach candy decoration with melted candy. Each serves 1.

FB-2013-00189 - **CONFIDENTIALITY - ADULTS**



HAPPY BIRTHDAY DON

regalo Caracolito

► Jump Start the Party!



▲ Fast-Track Snack

Pan: Standard Muffin, p. 148

Recipe: Buttercream Icing, p. 14

Also: Cars Standard Baking Cups, Fun Flax®, p. 100

Ice cupcakes; insert Fun Flax. Each serves 1.

► Park Yourself Here!

Pan: Mini Loaf, p. 88

Also: Candy Melts® in White, Blue, Red, Light Green.

Green 19 pl. each, p. 102; Cars Icing Decorations, p. 100; Parchment Triangles, Tapered Spatula, p. 130; toothpick

Lighten all candy colors (except white and red) for blue. Mix equal amounts of blue and white. For brown ground, mix 32 light cocoa discs, 64 white discs and 3 red discs. For brown tires, mix 10 each light cocoa and white discs.

To make candy plaques (p. 129), fill each pan cavity ½ in. high. Disfigure until firm. Jmolt and let come to room temperature. Lightly score ground outline with toothpick using imbedded sandy in parchment bag pipe in ground. Smooth with spatula. Pipe figures in ground, grass, clouds and north. Attach icing decorations with melted sandy. Each serves 1.

Bread confectionery center.

Pan: 8 x 2 in. Round, p. 148

Tip: 1 2 3, p. 140

Colors: Royal Blue, Brown, Red-Rose, Black, Kelly Green, p. 130

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book Landscape, p. 128;

Cars Candle, Icing Decorations

p. 100; Alphabet® Molds, Icing

Decorations, p. 104; Cake Board,

Fancy-Fold Wrap, p. 225; Tapered

Spatula, p. 130; waxed paper

toothpick, scissors

Ice 2-layer cake stand. Trace and cut out pattern on waxed paper long enough to wrap around cake. Position papers on cake side. Trace top of landscape with toothpick and remove waxed paper. Ice landscape area smooth with tapered spatula. Pipe tip 3 ball bottom border. Position cars in landscape. Attach icing decorations above numbers with dots of icing. Pipe tip 1 figures to cake sides. Pipe tip 2 pull-out grass and tip 3 irregular clouds. Position candle and alphabet icing decorations message on cake top. Serves 20.

Combine Brown with Red-Rose and a little Black for Brown Tires.



▼ Lightning Fast!

Pan: Cars Lightning McQueen, p. 100

Tip: 2, 16, 21, p. 140-141

Colors: Cars Icing Gel Set Yellow, Blue, Red, Black, p. 100; Brown, Kelly Green, p. 130

Fondant: Wilton Ready-to-Use Rolled Fondant, 48 oz., British Set,

p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Square, Alphabet

Number, Oval Cut-Outs, p. 130

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book Landscape, p. 128; 3 x 19 in. Cake Board,

Fancy-Fold Wrap, p. 225; Tapered Gel, p. 34; 2 1/2 x 1 1/2 in. foam core

board; 1 in. thick, corrugated cardboard; hot air brush,

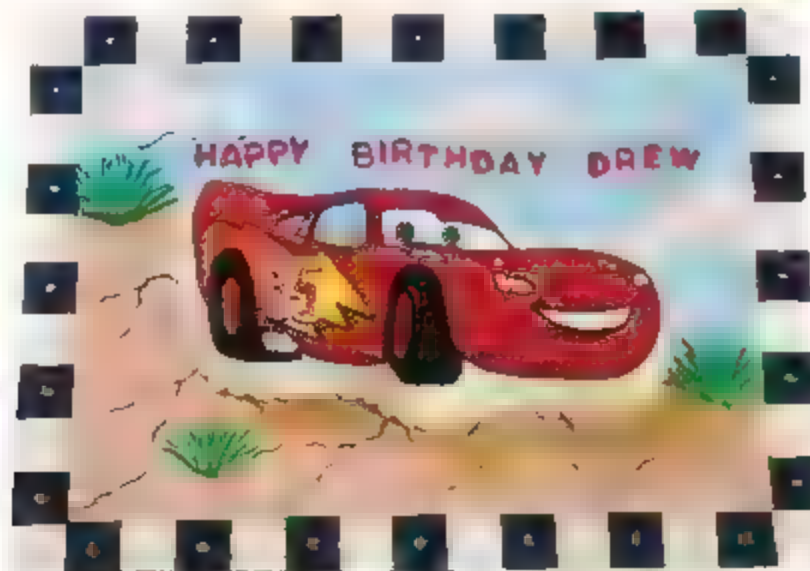
cellophane tape, knife, toothpick

One day in advance: Prepare fondant board. Wrap foamcore board with oil on 9 oz. fondant black for red. Roll out blue and white fondant 1/8 in. thick. Using medium Cut-Out, cut black and white squares. Brown back with piping gel and attach around board. Also: For grass and sky, roll out brown and blue fondant 1/8 in. thick. Tape landscape patterns together and trace on brown fondant with toothpick; cut ground area using knife. For sky, reverse pattern and trace on blue fondant. Cut out. Position ground and sky pieces on board; trim top and smooth edges together. Let dry overnight.

Ice cake sides, background areas, front windshield, side windows, and blue lightning bolt smooth. Using tip 2, outline car details and number. Add dot tufts on hood. Pipe in eyes with tip 3 (smooth with finger dipped in cornstarch); add tip 3 dot pupils. Cover tires with tip 16 stars. Cover car lightning bolt and number with tip 16 stars. Add tip 3 tufts. Pipe tip 21 shell bottom border.

Position cake on fondant-covered board. Using fine artist brush and brown icing color, paint figures in ground. Make shrubs. Roll out green fondant 1/8 in. thick. Cut two large ovals for each shrub. On each oval, using scissors or a small sharp knife, cut tapered triangles from the top horizontal edge, reserve the cut out pieces to use as additional shrub spikes. Fan out ovals. Stack the two shrubs, inserting reserved cut out spikes in between to add dimension. Attach with damp brush.

Roll out white fondant 1/8 in. thick. Cut free form clouds, attach with damp brush. Roll out red fondant 1/8 in. thick. Cut message using Cut-Outs and attach with damp brush. Serves 12.



◀ SpongeBob Above Sea Level

Fans: *SpongeBob SquarePants™ Mini Treats*, p. 178; 6, 0 x 2 in. Round, p. 142; *Standard Muffin*, p. 148

Types: 6, 12, 21, 115, p. 140-141

Colors: Leaf Green, Lemon Yellow, Rose, Violet, Royal Blue, p. 135

Candy: Candy Melts™ in Yellow and White (1 pk. each), p. 162

Primary, Garden Candy Color Sets, Decorator Brush Set, p. 150, 6 in. Lollipop Sticks, p. 165

Recipe: Buttercream Icing, p. 114

Also: 200 Pattern Book (Right & Left Hands), p. 128; *SpongeBob SquarePants Party Toppers* (3 pk.), *Standard Baking Cups*, p. 178, *Universal Medley Sprinkle Decorations*, p. 136; *Decorating Comb*, p. 133; *Assorted Celebration Candles*, p. 187; *Wooden Dowel Rods*, p. 224; *Parchment Triangles*, p. 138; *Ceramic Pedestal Cake Stand*, p. 222; 12 in. Round Silver Cake Base, p. 225; mini marshmallows, waxed paper, paring knife

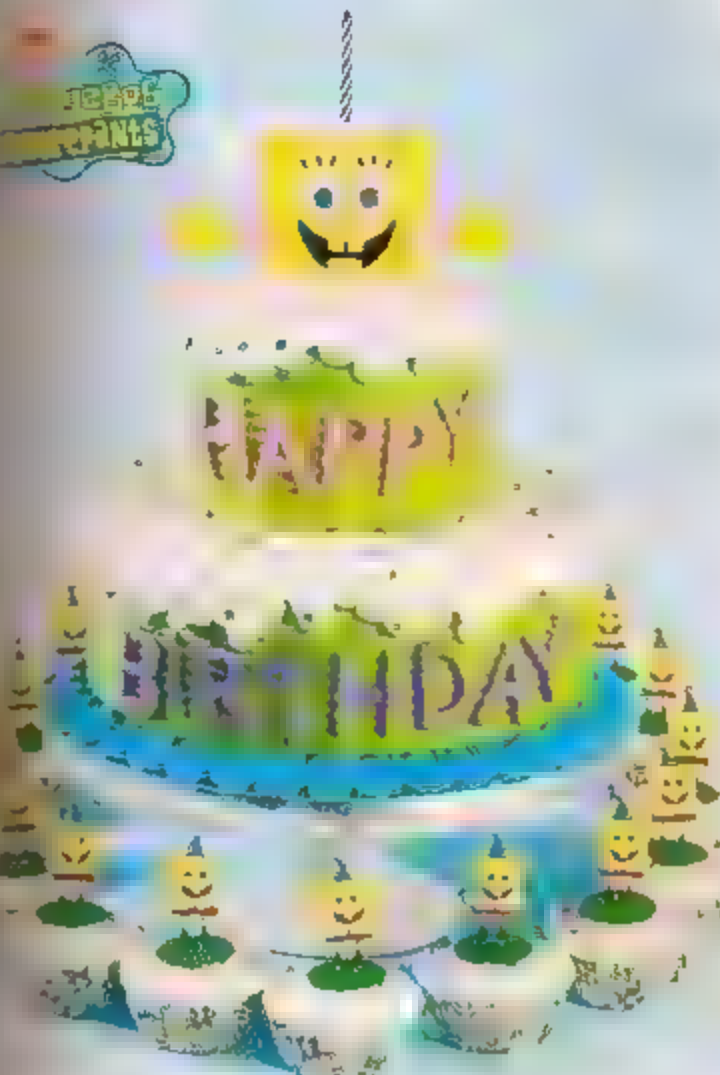
In advance: Test small portions of melted white candy black and blue. Make cake top candy plaque (p. 124) in Mini Treats Pan. Refrigerate until firm. For arms, cut a lollipop stick in half; dip in melted yellow candy; let dry on waxed paper; dip and dry again. Cover hand patterns with waxed paper. Outline and pipe in with melted candy in cut parchment bag; refrigerate until firm. Attach hands to arms with melted candy; let set. With melted candy, attach arms to back of plaque, leaving 1 1/2 in. extending for arm supports. Cut 2 marshmallows to 1/2 in. thick. Cut a slit on side and wrap around arms. Attach 6 in. lollipop stick to back, leaving 4 in. extending at bottom to insert in cake. Let set.

Pipes: 2-layer cakes for stacked construction, p. 121 and stack cakes for cake smooth, sides 1/2 in. thick. Comb sides with wide tooth edge of decorating comb. Pipe tip 12 icing drips on cake tops and down sides; add confetti sailboats. On 10 in. cake, pipe up 2" isopile hullum border; insert candy plaque; pipe up 5 in. "ring murals" around plaque. Pipe tip 2 icing drips on plaque top; insert candle. Print tip 6 message 1; smooth 18 cupcakes; add confetti sprinkles. Position toppers. Position cake and cupcakes. Cake serves 40; each cupcake serves 1.

*Combine Leaf Green and Lemon Yellow for green sheen. Combine Violet and Rose for violet sheen.

© 2004 National Amusement & Entertainment Association. *SpongeBob SquarePants* is a trademark of Nickelodeon. All other trademarks are the property of their respective owners.

John Willberg



▶ Spinning 360° with SpongeBob

Fans: *SquarePants™*, p. 178

Also:

SpongeBob SquarePants Icing Color Set (yellow, red, blue, brown), p. 176

Cookie, Moss Green, p. 138

cream, Royal Icing, Roll-Out Cookie, p. 114

Book "Shave beard, Right & Left Hands", p. 128; *Cookie Sheet*, *Cooking*

the Book, *Fondle-Fat Wrap*, p. 225; *Yellow Candy Melts™* (1 pk.), p. 162

Set p. 162; 6 in. Cookie Treat Sticks, p. 161; *Meringue Powder*, p. 134

Ingredients: Angled Spatula, p. 133; *Rolling Pin*, p. 131; *paring knife*, *cornstarch*

and paper

Make skateboard cookie. Roll out dough, trace patterns with toothpick and with paring knife. Bake and cool. Ice smooth with royal icing. Pipe in tip 3 and sides; let dry. **Also:** Make arms. Brush a 4 in. area of 2 cookie treat sticks yellow candy; let set. Pipe tip 3 elbow pads (pat smooth with finger dipped in white hands). Cover patterns with waxed paper; outline and fill in with melted yellow parchment bags; let set. Attach hands to arms with melted candy; let set.

On arms, hands, knees and left gloves; trim portion of mouth in tongue area. Ice cake background areas smooth in buttercream. Pipe in sleeves, building up for dimension; build arm shape. Pipe in specs with tip 3 (pat smooth with finger dipped in cornstarch). **On** features, helmet, clothing with tip 3. Pipe in whites of eyes, mouth, tongue, teeth (could up tongue; pat smooth). Add tip 3 definition and pupils (pat smooth). Cover in 15 stars. Pipe tip 3 outline syllables and be. Pipe tip 15 small bottom border around to cake with buttercream. Attach arms, leaving 4 in. extended. Pipe in tip 3 gloves (pat smooth). Pipe in tip 3 straps. Cake serves 12; cooler serves 1.

Set with *SpongeBob SquarePants* yellow for green spears. Combine Leaf Green and Moss Green areas.

regalo Caracolito

▼ Funshine Bear™ Rides the Waves

Pans: Care Bears™ p. 172; 15 x 2 in. Round, p. 148

Tips: 3, 2, 23, p. 140-141

Colors: Royal Blue, Leaf Green, Lemon Yellow, Brown, Orange, Rose, p. 135

Candy: Candy Melts™ in Yellow (2 pk.), White and Dark Cocoa (1 pk. each), p. 183; Primary Garden Candy Color Sets, p. 183

Fondant: White Ready-To-Use Rolled Fondant (45 oz.), Brush Set, p. 128; Leaf, Flower, Raised Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Emboss, p. 125

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book: Sunglasses, Wave, Surfboard, p. 178;

Fine Tip Primary FoodWriter™ Edible Color Markers, p. 126; Gum-Tex™, p. 131; Parchment Triangles, Disposable Decorating Bags, p. 138; Cake Boards, Fusch-Foil Wrap, p. 225; 2 in. high craft block, waxed paper, cornstarch, warming tray

In advance: Make fondant surfboard, wave, sunglasses frames, lenses, flowers and leaves. Add 2 teaspoons of Gum-Tex to 24 oz. fondant. Tint 8 oz. of fondant mixture green. 16 oz. blue. 2 oz. balls orange and brown. In balls rose and yellow; reserve remainder white. Roll out fondant ¼ in. thick. Using patterns and straight-edge wheel of Cutter/Emboss, cut surfboard, wave, sunglasses frames and lenses. Attach lenses to frames with damp brush. Cut 1 orange and 1 rose flower using large Cut-Out cut orange and yellow flowers using medium Cut-Out. Cut white large flower centers using wide end of tip 13; cut white medium flower centers using narrow end of tip 13. Attach centers to flowers with damp brush. Cut 5 leaves using large Cut-Out. Let all fondant pieces dry on waxed paper-covered boards dusted with cornstarch. Also, Make Funshine Bear sandy plaque (p. 124).

Bake and cool 1-layer round cake. Cut in half to form semi-circle, reserve remaining half for later use. Ice cake smooth. Pipe tip 2 shell bottom border. Draw motion lines on wave and detail line on surfboard with FuschWriter. Position wave on cake. Attach surfboard, flowers and leaves to cake with buttercream. Attach purple feet to candy plaque with melted candy; position plaque on cake, supporting with foil-wrapped craft block. Pipe tip 3 message. Serves 20.

*Combine Leaf Green with a small amount of Lemon Yellow for green fondant color shown.

Blend color carefully during.

Use Edible Markers (Rose Decorators) for coloring the sand and waves. When finished, use white gel icing.

AMERICAN CUPCAKES

(Care Bears)

▲ Nap Snacks!

Pan: Standard Muffin, p. 149

Tips: 2, 3, 8, 7, p. 140-141

Colors: Care Bears™ Icing Color Set (Tan, Blue, Yellow, p. 135; Red-Rose, Rose, Violet, p. 38)

Recipe: Buttercream, Royal Icing, p. 114

Also: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Care Bears Icing Decorations, Baking Cups, p. 172; Typhoon Spatula, p. 38; Marzipan Powder, p. 134; icing piping knife, waxed paper

One day in advance: Figure pipe bears (p. 140) on waxed paper using royal icing and tips 2, 8, 3, and 7. Let dry overnight.

Ice cupcakes smooth on buttercream. For blanket, tint fondant yellow. Roll out ¼ in. thick, cut into 2½ in. x 14 in. rectangle. Position blanket on cupcakes. Attach bears with dots of royal icing. Each serves 1.

*Combine Tan and Blue for teal shown. Combine Rose with white Yellow for red shown. Combine Yellow and Rose for violet shown.

regalo Caracolito



Integrity Is Supreme

12 000000

43

43. p 45-14

ନିମ୍ନଲିଖିତ କାର୍ଯ୍ୟକ୍ରମ ଅନୁସାରେ ପଢ଼ାଯିବ ।

g. 173. Haze, Violet, Royal Blue

• Top 100 Global Firms (2012)

5. ၂ ပါး, ၁၀၀၀ နှင့် ၁၀၀၀၀ နှင့် ၁၀၀၀၀၀

25

6.5.7 14. Philanthropic Foundations

e Right Hand Left Hand, Wand

711 'Iris' Flower Side

Services. Design Flower

White-Eyed Sparrows' 61 p. 2

24. 8. 1950. 1950. 1950.

and Fall 1980, p. 225-100

0-110768 Egonstein, Rainer.

የሚከተሉት ስራዎች በጥንቃቄ ይከናወናሉ፡

...and the ...
...and the ...
...and the ...
...and the ...

וְהָיָה כִּי יִשְׁמַע ה' אֶת-קוֹל יִצְחָק וְאָמַר אֵלָיו הֵן אָנֹכִי וְהָיָה
 אֵלָיו וְאָמַר אֵלָיו הֵן אָנֹכִי וְהָיָה אֵלָיו וְאָמַר אֵלָיו הֵן אָנֹכִי
 וְהָיָה אֵלָיו וְאָמַר אֵלָיו הֵן אָנֹכִי וְהָיָה אֵלָיו וְאָמַר אֵלָיו
 הֵן אָנֹכִי וְהָיָה אֵלָיו וְאָמַר אֵלָיו הֵן אָנֹכִי וְהָיָה אֵלָיו

the ground-silliped stick attaching
the wings up with an arrow in dry
the whole and insert on bottom of
the lower wing pattern. For bands

all things as they are, and not as they seem to be.

1. Prep 1 lb. of Strawberry Shortcake. Turn 1 layer
 up, turn 2 in. off point and 1 in. at curves of
 neck against bottom of Strawberry
 dress that build her hips and dress
 more cream full 2 in. (original waist) roll
 inside in Strawberry Shortcake (not as
 strip for belt and cut away top edge
 = at shoulder. Binding hat band Outline
 at side with top 3. Due to eyes, (neck and
 = with top 1. Strawberry with hips. draped
 = top 2 Outline. neck and cut 1/2 in. side
 by Add top 2 Outline (with eyes) (neck)
 = hat and tie with top 16 stars. Fold
 = for dress outline. All cut. (neck) (neck)
 = back. Cut side and top overlay sections
 = side and pattern 1 (neck) (neck) and cut
 = side on 2 in. for skirt. (neck) (neck) and cut
 = side as long as the area to be covered
 = to cover back side from bottom to
 = in sections (lower top) (neck)
 = getting to turn. (neck) (neck) (neck) (neck)



heart cake overlapping strips. Trace dress flower
embroidery on fabric with pencil. Cut covers outside
area of circles with 1/2" for each corner. Cut
area of circle covered with strip of fabric. Make and pipe
embroidery as above. Repeat - are sides of area where
2 pieces meet for 4" each. Sew 2 ends of strip together.
Trim 1/2" from long. Turn 1/2" edge of strip to 1/2"
diameter. Sew on side of dress with strip. Turn so that
tapered end of strip covers hole with top 2 1/2" pin out
for 1/2" and cut edge of strip. Sew on side of dress.
1 1/2" in. Cut 2 ends of strip, straighten with finger
brush. Cover with top 2 1/2" pin out.

For dress boys, roll out paper (optional) to fit neck (cut a 1/4 in. wide strip for waist, attach with dress band). For boys

Lower end 3 x 2 1/2 in. long struts fold ends together in lower webs and attach with damp rivets. For strength, cut the 3 x 5 in. long struts, attach with damp rivets (1 in. 11 rivets) lower webs in lower beam pipe lip 2 aluminum shims on ball, part smooth with angle dipped in epoxy resin. Add 1 in. dot spuds and 1 x 3 in. full-out screws attach clip 1 in. ball with 1 in. long. Place a ball of foam in the open opening, attach 1 in. end in the upper. Position large marshmallow under wind tube for support. Series 21.

*Concise Synonym: Shennoko Red with Red-Red (red shown)
Concise Synonym: Red-Red is brown above in light. Cutlery
folded with Red in light green.

515 Embury Street, Suite 600, New York, NY 10022-3497
 (212) 692-1000 Fax: (212) 692-1001
 E-mail: info@wiley.com

regalo Caracolito

► Mighty World Hero

Pan: Maru Ball, p. 154

Cake: Royal Blue, p. 135

Candy: White Candy Melts® p. 183; Primary Garden Candy Color Sets, p. 183

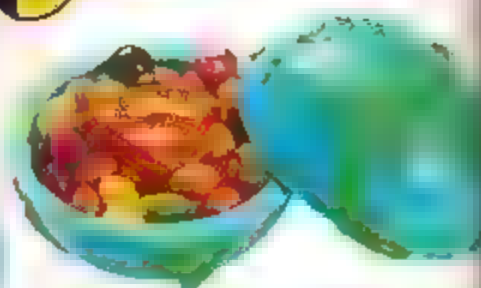
Fondant: White Ready-To-Use Rolled Fondant 24 oz., p. 126; Rolling Pin, Roll & Cut Mat, p. 131

Also: Superman™ Party Topper, Superman Icing Decorations, p. 87; Fing Tip Primaries Colors FoodWings™ Edible Color Markers, p. 28; Parchment Ties, p. 138; toothpicks, wooden skewers, craft knife, map of continents for reference, candy-coated fruit dots

Trim ¼ in candy blue tint remainder green using candy colors. For each globe, make 2 blue candy shells in mini ball pan (p. 23); mould fill globe with candy and icing decorations, close halves, attach ¼ in with melted candy using map (or reference) mark continents on globe with toothpick. Outline and pipe in continents using melted candy & cut parchment icing dots.

Make fondant mini-imp strips (p. 20). Attach tapered end to top of globe with melted candy, wind a cord toward base of globe and attach other end. Mark blue color between tubes with FoodWings™ Edible Color Markers; topper with melted candy, let set each treat before serving.

Grand confectionary creation.



▼ Skywriting Superman

Pan: Superman™, p. 167; 18 x 3 in. Hot Round, p. 147

Fing: 1, 2, 6, 10, 21, p. 140-141

Colors: Superman Icing Color Set (blue, yellow, red, black), p. 167; Royal Blue, white, yellow, golden yellow, black, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 126; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

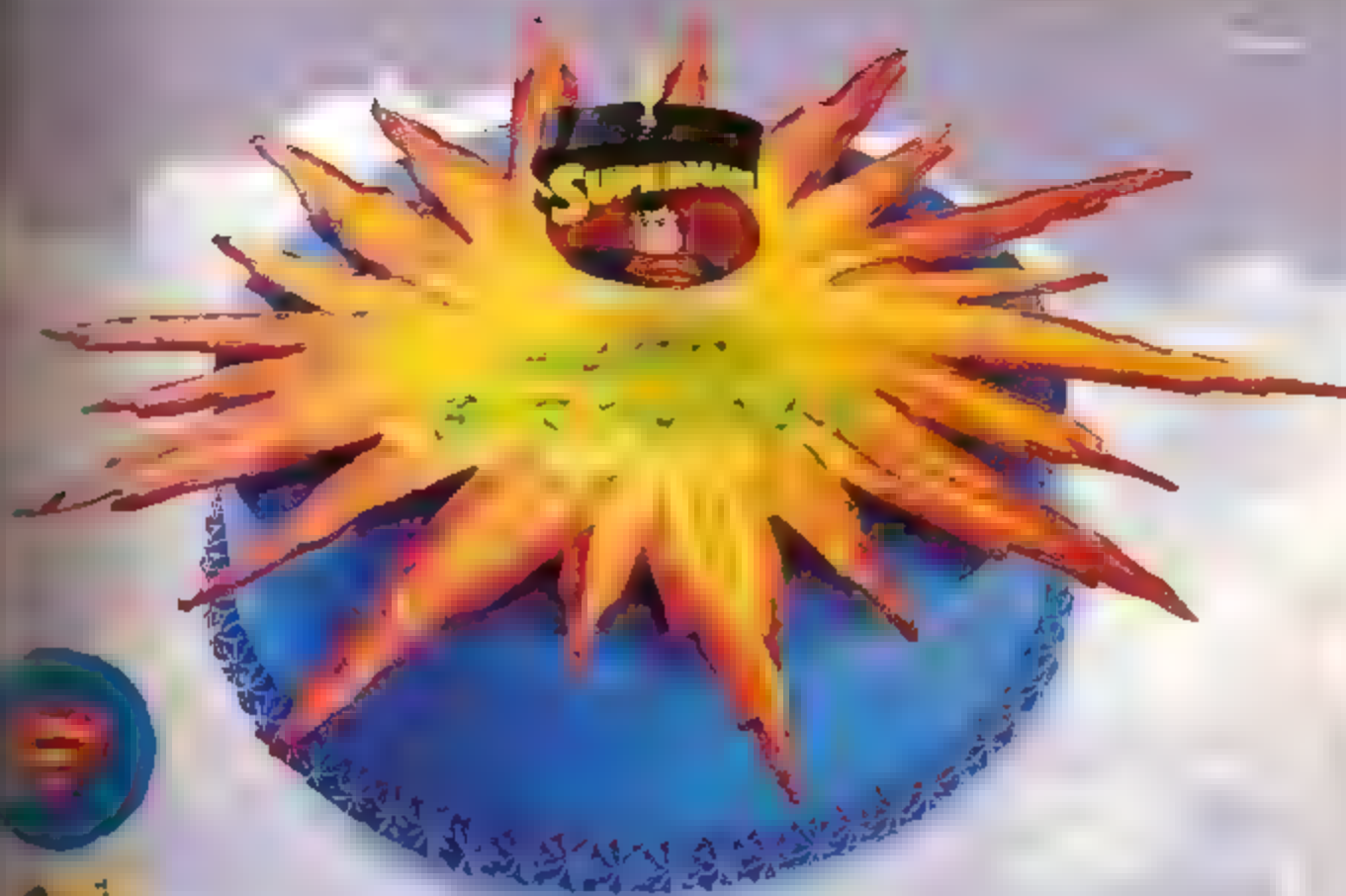
Also: 2007 Premier Book (Large Cloud, Small Cloud), p. 126; Fing-Fin Whip, p. 225; Wooden Dowel Rods, p. 224; 70 in. foamcore or plywood board, paring knife, toothpicks, watercolor

Bake and cool Superman and 1-gal. Air cakes (p. 147) in 18 x 3 in. hot round. Prepare the outlined weathering lines (p. 21) for 18 x 3 in. cake mould and position on 20 in. roll wrapped line full of fondant. 4 in. thick. The cloud interior will toothpick with paring knife. Position fondant clouds on each top. For Superman cake, ice with white icing. Outline with tip 1 (small) with finger dipped in cornstarch. Outline main and under eyes with tip 2 (large) with finger dipped in cornstarch. Outline mouth with tip 2 (large) with finger dipped in cornstarch. Cover face with tip 2 (large) with finger dipped in cornstarch. Outline neck with tip 2 (large) with finger dipped in cornstarch. Outline chest with tip 2 (large) with finger dipped in cornstarch. Position Superman cake on 20 in. cake. Print tip 6 message. Serves 22.

**Combine 1/2 cup yellow and 1/2 cup golden yellow for yellow used in message. Use yellow from Superman Icing Color Set for shells.*



SUPERMAN and all related drawings and elements are trademarks of and © DC Comics.



▲ Power Surge!

Pan 16 x 2 in. Round, p. 148

Yield 1 x 2" = 40

Colors: 1/2 cup Blueberry Red, Orange & Lemon Yellow
Buttercream p. 25

Recipe: Buttercream Frosting p. 25

Also: X Power Surge Spreads p. 148
1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148
1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148
1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148

For the 1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148

1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148
1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148
1/2 cup Blueberry Red & 1/2 cup Orange & Lemon Yellow
p. 148

▼ Cupcake Bursts

Pan: Standard Muffin, p. 48

Yield: 12

Colors: 1/2 cup Lemon Yellow, 1/2 cup Yellow, Royal Blue p. 135

Candy: White Candy Melts p. 161
Purple & Yellow Candy Melts p. 161

Recipe: Buttercream Frosting p. 25

Also: Cupcake Frosting p. 147
Buttercream Frosting p. 30
Cake Board p. 25

In advance: Make candy burst lines for cupcake, first
portion of melted candy blue and yellow using 1/2 cup
candy. Then melt and mix in 1/2 cup purple candy.
Put in 1/2 cup cupcake on waxed paper-covered board.
Refrigerate until set.

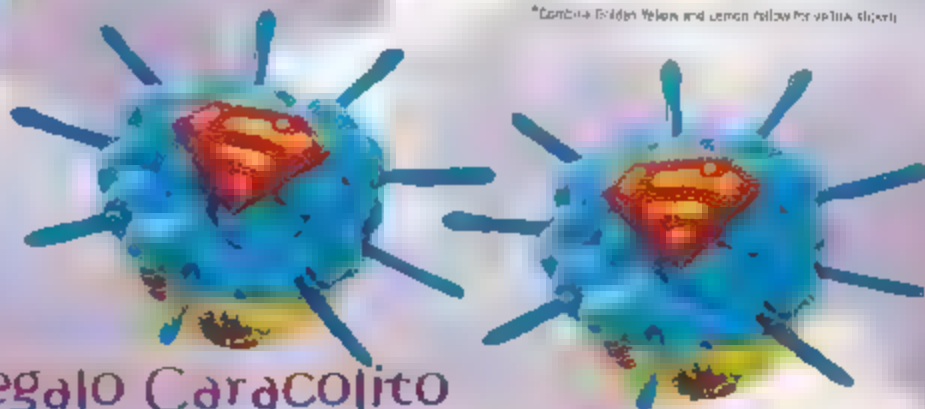
Cover cupcakes with 1/2 cup of buttercream. Insert
candy line in top edge of cupcakes. Pull on icing
for diphenyl ether.

*Combine Bright Yellow and Lemon Yellow for yellow slightly.

● Calling Cards

Cooking Grid, p. 16
1/2 cup Blueberry Red, 1/2 cup
48
1/2 cup Blueberry Red, 1/2 cup
14
1/2 cup Blueberry Red, 1/2 cup
135
1/2 cup Blueberry Red, 1/2 cup

1/2 cup Blueberry Red, 1/2 cup
1/2 cup Blueberry Red, 1/2 cup
85



regalo Caracolito



◀ Dora Kicks Into High Gear!

Notes from the Editors, p. 177; *Mini Ball*, p. 154

Ther. 1, 5, 35, 21, p. 40-141

Colors: *Born and Explorer being Color Set (pink, brown, skin tone), p. 177*

Recipe: Hummus (cont. p. 114)

Also: 2007 Pattern Book (Small and Large Soccer Ball Hexagons), p. 128.

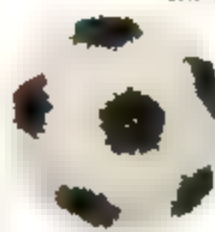
Color Bands: French-Foil W/48 p 225; mothpicks, cornstarch

Tail and back-neck area on floor cake. Use cake sides and background areas and Ombre hair body. Use 4-5 colors. Clothes and shoes with tip 3. Pipe in white of eyes. In sex pupae and night-eggs with tip 3 (smooth with finger. Capped in cornstarch. Pipe in mouth and hilum with tip 5 (smooth with finger dipped in cornstarch). Pupae, cocoon, pupae, shoe ties and scales with tip 3 (smooth with finger dipped in cornstarch). Cover face, hair, clothing, body and shoes with tip 11 hairs. Pipe up 21.

Lightly - a navy ball cake. Trace pipe and small flower patterns with lollipop
Cover ball with up 14 stars. Position ball next to Data cake. Serves 15

Combination Blue with Sky Blue for blue shown. Combination Dark Blue with Black and a little Red-Rag for hair. Combination Dark Brown with Lemon Yellow for skin with Combination Orange with Red Rag for tongue.

2. The V.V. system in which the required data is not available
and the data is not available at the same time as the data is available.



► *Elmo's Been Wrapping*

Рим: Einaudi, p. 177; 18 и 200. Pound, p. 140.

Type 5 16 µ 110 4

Colors: Black, All Tints Red, Orange, Violet, Rose, Royal Blue,
Lilac, Green, Lemon Yellow, Golden Yellow. p. 125

Forward: White Man's Tea, White Man's Tea 124 (9.1), Brown 54,
p. 124; Round Out-Gate, p. 124; Rolling Pen, Roll & Cut Hat, p. 12

අනුමතය: ප්‍රධානාධිපතිතුමා විසින්, ප්‍ර. 1

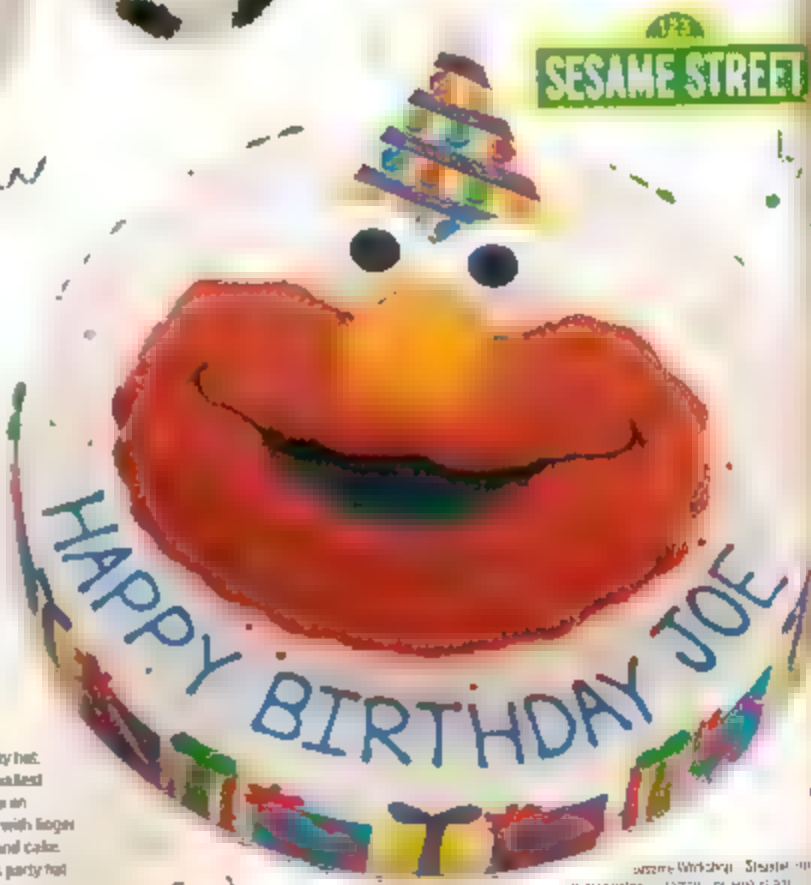
Also: 2007 Pattern Book (Party Hat), p. 128; Wooden Dowel

Find's p. 224; Flowerful Medley Sprinkle Decorations, p. Gum inth o 2 Cake Ringers, Fat-Fat 4/4-30 p. 225

10 in triple-thick cardboard circle: 7 in thick round top
board, cornstarch, paring knife, waxed paper, vegetable ruler

in adjacent Make instant party hat. First 4 cut at instant yellow, combining with 1/2 teaspoon (Gum-Tac). Roll out 1/4 in thick. Trace pattern with toothpick; cut hat with knife. Lay dry on cornstarch-dusted board. Reserve remaining instant for gift packages.

ies 1-never round cake smooth and prepare for standard construction
is 12) Position an cardboard base wrapped with foil. The portions of
fondant in all circles kept black, roll 1/4 in. thick. Using craft knife,
cut various size gifts from 4 in squares to 2 x 1 in rectangles.
Position gifts on cake sides. Cut 1/4 to 1/4 in. wide strips for ribbons and
star-shaped bows, roll 1/4 in. thick. Rollen and shape into designs for
round bows. Attach bows and elaborate gifts with deep brush. For party hat,
cut 1/4 in. wide white strips for elastic and various color circles using smallest
Cut-Out. Attach stripes and elastic with deep brush. Position lime cake on
foam-covered board cut to fit. Use smooth eyes, mouth and nose; lace with sugar
dipped in cornstarch. Cover face with up 16 stars. Pinch: 15 in round cake.
Insert dowel rod in top side of round cake to support party hat. Position party hat
Pin it 5 mm above. Add perfect sprinkles on round cake top. Serves 50.



www.bharatbhaskar.com
 For advertisement details call 020-2611 2345
 Published by: Mr. B. V. Kulkarni, Managing Director
 © 2006 Bharat Bhaskar Media Pvt. Ltd.

1-800-441-2271



7. 2010.11.11

and inner hexagon takes from off bottom edge
harmonic build - it takes the opposite position
4. hexagon and harpy - set of 5 notes
7. outline on hexagon with note "work"
8. in world of up and down notes and
begin with the 3, fill in with the 16 stars. Print the message
on back.

• 111 'העליון הוא ה"העליון" וה"העליון"

From: Standard Edition, n. 149

Also: *White Standard Baking Cups*, p. 164; *Rainbow Ribboned Sprinkles Decorations*, p. 138; *Scotch Egg Party Toppers*, p. 175; *Parachute Triangles*, p. 38; *Ice Cream, Ice Creams*, p. 340.

[illegible]

⑤ $x^2 \in L^2, \exists t \in \mathbb{R} \cap \mathbb{Q}$

1. *Journal of the American Medical Association*, 1997; 277: 1039-1043.





► Mickey, Front and Center!

Fans: Mickey Face, p. 70; 10 x 3 in. Half Round, p. 147

Tips: 2, 3, 5, 16, p. 140

Colors: Mickey/Icing Color Set (black, copper (skin tone), Mickey peach) p. 170

Fondant: White Ready-to-Use Molded Fondant (24 oz.) Fondant Molds Packs in Primary and Neon Colors (2 pkts. each), Brush Set, p. 122; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Cake Board, Fats-Foil Wrap, p. 225; 101 Cookie Cutters Set, p. 188; Cake Decorating Set, p. 133; Wooden Dowel Rods, p. 72; 2 in. round x 4 in. thick foamcore board, paring knife, granulated sugar, cornstarch

In advance: Make fondant candies. For 40 spice drops, shape various neon and primary colors of fondant into $\frac{3}{4}$ x $\frac{3}{4}$ in. rounded cords. Brush with water, roll in granulated sugar. Make 27 assorted wrapped candies (p. 122). Make extra to allow for breakage and let all pieces dry on cornstarch-dusted surface.

Prepare Mickey and 10 in. round cake (bake four 1-layer half rounds to make one 4 in. high round cake) for stacked construction (p. 112). For Mickey, outline eyes, nose and mouth with tip 3. Pipe in whiskers of eyes, nose, pupils, mouth and tongue with tip 3. Smooth with finger dipped in cornstarch. Cover remaining areas with tip 16 stars. A round cake smooth divide into 16ths. Make 16 fondant rope garlands. For each colored garland, roll 2 fondant ropes $\frac{1}{2}$ x 3 in. long, using 1 white and 1 cupcake primary color. Twist legs together and roll into a $\frac{3}{4}$ in. diameter rope. Cut into 5 in. lengths, brush with water and roll in granulated sugar. Using tip 2 dots of buttercream, attach ropes to sides and spice drops (in clusters of 3) to top at division points. Pipe tip 5 bead bottom border. Position assorted candies around base of cake. Position Mickey cake. Make message. Roll out assorted fondant colors $\frac{1}{8}$ in. thick, cut letters using alphabet cutters from set. Brush letters with water, coat with granulated sugar and position on cake. Serves 122.

Disney

30 2007 WILTON YEARBOOK

◀ Pooh is Prepared to Party!

Fans: Pooh, p. 170

Tips: 1 & 15, 7, p. 40-141

Colors: Pooh/Icing Color Set (Pooh gold, red, black), p. 170

Fondant: Fondant Molds Packs in Primary and Neon Colors (1 pk. each), Brush Set, p. 122; Cutters Embosser, p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: 101 Cookie Cutters Set, p. 188; 4 in. Lollipop Sticks, p. 185; Gum-Tax® p. 19

Also: Baker's, Fats-Foil Wrap, p. 225; curling ribbon in red, blue, green (8 in. each); cornstarch, scissors, waxed paper

In advance: Make fondant balloons, hat and gifts; let dry on cornstarch-dusted surface. Add ¼ teaspoon Gum-Tax to each 4 oz. package of fondant except pink. Roll out each color $\frac{1}{8}$ in. thick. Cut 3 balloons using medium round cutter from set. Pipe tip 3 outline highlight. For hat, using straight-edge wheel of Cutter/Embosser, cut triangle $3\frac{1}{2}$ x $1\frac{1}{2}$ in. wide at base. Cut poth dots using narrow end of tip 11; stretch to hat with damp brush. For pom-pom, cut a $5\frac{1}{2}$ x $\frac{1}{2}$ in. fondant strip; cut fringed edge with scissors. Roll strip, pushing together at bottom to form pom-pom; attach to top of hat with damp brush. For base of hat, cut 3 strips $2\frac{1}{2}$ x $\frac{1}{2}$ in., cut fringed edge with scissors. Roll strips into separate pom-poms, attach to hat with damp brush. For gifts, cut four $2\frac{1}{2}$ in. squares and three $2\frac{1}{2}$ x $3\frac{1}{2}$ in. rectangles. For gift ribbons, cut $\frac{1}{2}$ in. wide fondant strips to fit, attach with damp brush. For bow loops, cut fondant strips $\frac{1}{2}$ x $2\frac{1}{2}$ in. long, fold in half and attach open ends with damp brush. Attach 2 loops and a $\frac{1}{4}$ in. ball for knot to each gift with damp brush.

Ice cake sides and background areas smooth. Outline Pooh and pipe in eyes and nose with tip 3 smooth with finger dipped in cornstarch. Add tip 3 outline over-ears, mouth and ridge above nose. Cover Pooh and skin with tip 16 stars. Pipe tip 21 swirl bottom border. Partially insert lollipop stick into top of cake to support hat, attach hat to stick with tip 3 dots. Position 3 balloons on cake; position curling ribbon using smaller lengths for area above paw. Position gifts on cake. Serves 12.

Based on "Winnie the Pooh" copyright © Disney

Disney
Winnie the Pooh



regalo Caracolito

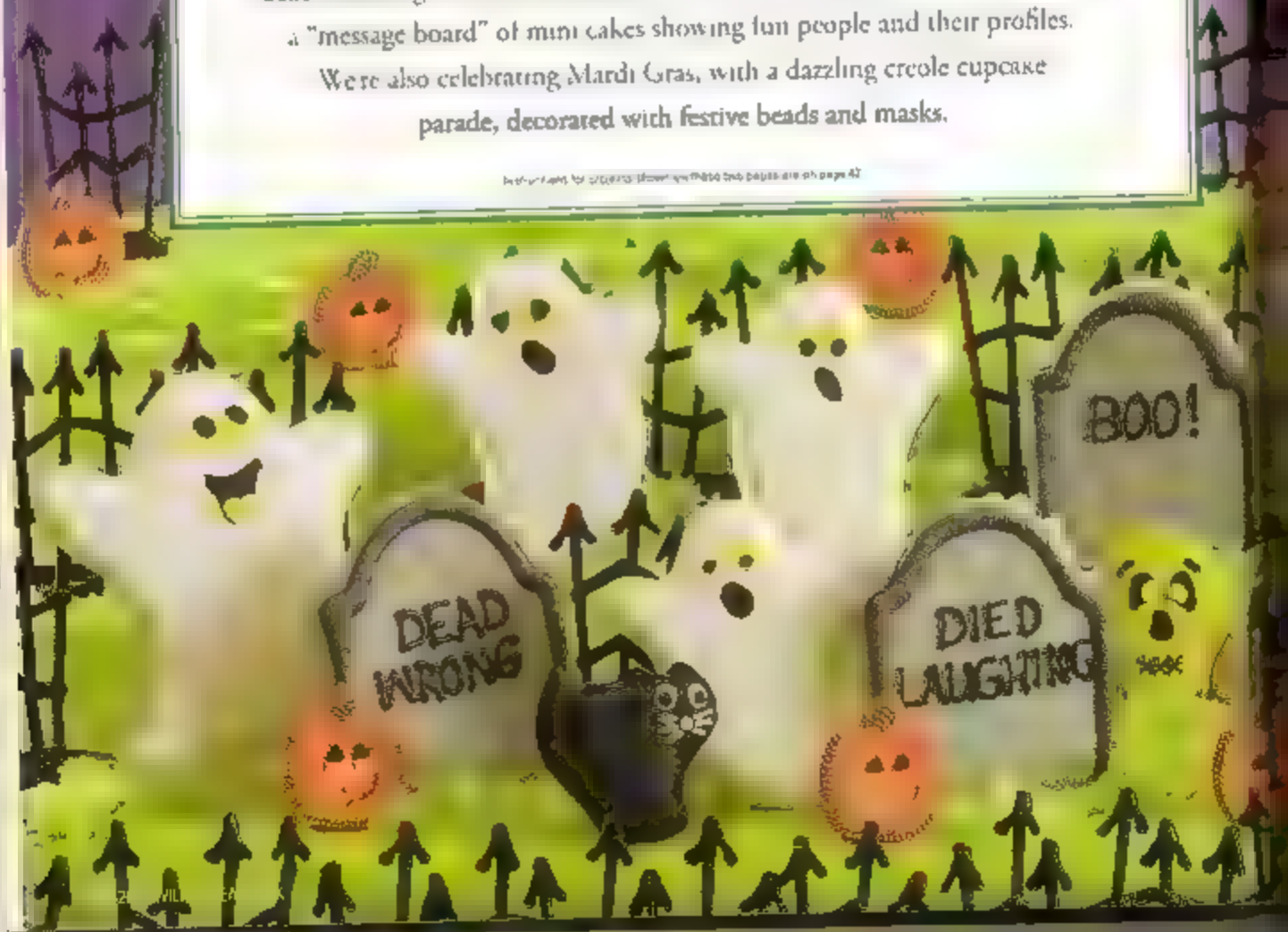
Disney
MICKEY MOUSE

High-Spirited Holidays!

Some people take a little longer to get into the mood of the season. We'll help you win them over! You'll find color and excitement for every time of year, starting with the haunting Halloween graveyard display here. For Christmas, go tropical! Our sheet cake sends Santa and his crew to the beach, soaking in the sun and surf. For Valentine's Day, click on Love.com, a "message board" of mini cakes showing fun people and their profiles.

We're also celebrating Mardi Gras, with a dazzling creole cupcake parade, decorated with festive beads and masks.

In our fight for diversity, please note that the pages are on page 42



regalo Caracolito



Halloween Homebodies!

Grab a ghost, a glow-in-the-dark. This haunted vine display is surrounded by spooky cookie pops—a great way to greet and treat your guest.



Cookies: Pre-Baked and Pre-Assembled Macaroon Cookie House Kit, p. 190; Holloween Macaroon Set Next to Cookie Cutter Set; Holloween Mini Cookie Set, p. 9; Round Cookie Cutter Set; Cookie Cutter Set, p. 191; Rolling Pin, p. 12

Tips: 1. 1B, 2. 1A, 3. 1A, 4. 1A, 5. 1A, 6. 1A, 7. 1A, 8. 1A, 9. 1A, 10. 1A, 11. 1A, 12. 1A, 13. 1A, 14. 1A, 15. 1A, 16. 1A, 17. 1A, 18. 1A, 19. 1A, 20. 1A, 21. 1A, 22. 1A, 23. 1A, 24. 1A, 25. 1A, 26. 1A, 27. 1A, 28. 1A, 29. 1A, 30. 1A, 31. 1A, 32. 1A, 33. 1A, 34. 1A, 35. 1A, 36. 1A, 37. 1A, 38. 1A, 39. 1A, 40. 1A, 41. 1A, 42. 1A, 43. 1A, 44. 1A, 45. 1A, 46. 1A, 47. 1A, 48. 1A, 49. 1A, 50. 1A, 51. 1A, 52. 1A, 53. 1A, 54. 1A, 55. 1A, 56. 1A, 57. 1A, 58. 1A, 59. 1A, 60. 1A, 61. 1A, 62. 1A, 63. 1A, 64. 1A, 65. 1A, 66. 1A, 67. 1A, 68. 1A, 69. 1A, 70. 1A, 71. 1A, 72. 1A, 73. 1A, 74. 1A, 75. 1A, 76. 1A, 77. 1A, 78. 1A, 79. 1A, 80. 1A, 81. 1A, 82. 1A, 83. 1A, 84. 1A, 85. 1A, 86. 1A, 87. 1A, 88. 1A, 89. 1A, 90. 1A, 91. 1A, 92. 1A, 93. 1A, 94. 1A, 95. 1A, 96. 1A, 97. 1A, 98. 1A, 99. 1A, 100. 1A, 101. 1A, 102. 1A, 103. 1A, 104. 1A, 105. 1A, 106. 1A, 107. 1A, 108. 1A, 109. 1A, 110. 1A, 111. 1A, 112. 1A, 113. 1A, 114. 1A, 115. 1A, 116. 1A, 117. 1A, 118. 1A, 119. 1A, 120. 1A, 121. 1A, 122. 1A, 123. 1A, 124. 1A, 125. 1A, 126. 1A, 127. 1A, 128. 1A, 129. 1A, 130. 1A, 131. 1A, 132. 1A, 133. 1A, 134. 1A, 135. 1A, 136. 1A, 137. 1A, 138. 1A, 139. 1A, 140. 1A, 141. 1A, 142. 1A, 143. 1A, 144. 1A, 145. 1A, 146. 1A, 147. 1A, 148. 1A, 149. 1A, 150. 1A, 151. 1A, 152. 1A, 153. 1A, 154. 1A, 155. 1A, 156. 1A, 157. 1A, 158. 1A, 159. 1A, 160. 1A, 161. 1A, 162. 1A, 163. 1A, 164. 1A, 165. 1A, 166. 1A, 167. 1A, 168. 1A, 169. 1A, 170. 1A, 171. 1A, 172. 1A, 173. 1A, 174. 1A, 175. 1A, 176. 1A, 177. 1A, 178. 1A, 179. 1A, 180. 1A, 181. 1A, 182. 1A, 183. 1A, 184. 1A, 185. 1A, 186. 1A, 187. 1A, 188. 1A, 189. 1A, 190. 1A, 191. 1A, 192. 1A, 193. 1A, 194. 1A, 195. 1A, 196. 1A, 197. 1A, 198. 1A, 199. 1A, 200. 1A, 201. 1A, 202. 1A, 203. 1A, 204. 1A, 205. 1A, 206. 1A, 207. 1A, 208. 1A, 209. 1A, 210. 1A, 211. 1A, 212. 1A, 213. 1A, 214. 1A, 215. 1A, 216. 1A, 217. 1A, 218. 1A, 219. 1A, 220. 1A, 221. 1A, 222. 1A, 223. 1A, 224. 1A, 225. 1A, 226. 1A, 227. 1A, 228. 1A, 229. 1A, 230. 1A, 231. 1A, 232. 1A, 233. 1A, 234. 1A, 235. 1A, 236. 1A, 237. 1A, 238. 1A, 239. 1A, 240. 1A, 241. 1A, 242. 1A, 243. 1A, 244. 1A, 245. 1A, 246. 1A, 247. 1A, 248. 1A, 249. 1A, 250. 1A, 251. 1A, 252. 1A, 253. 1A, 254. 1A, 255. 1A, 256. 1A, 257. 1A, 258. 1A, 259. 1A, 260. 1A, 261. 1A, 262. 1A, 263. 1A, 264. 1A, 265. 1A, 266. 1A, 267. 1A, 268. 1A, 269. 1A, 270. 1A, 271. 1A, 272. 1A, 273. 1A, 274. 1A, 275. 1A, 276. 1A, 277. 1A, 278. 1A, 279. 1A, 280. 1A, 281. 1A, 282. 1A, 283. 1A, 284. 1A, 285. 1A, 286. 1A, 287. 1A, 288. 1A, 289. 1A, 290. 1A, 291. 1A, 292. 1A, 293. 1A, 294. 1A, 295. 1A, 296. 1A, 297. 1A, 298. 1A, 299. 1A, 300. 1A, 301. 1A, 302. 1A, 303. 1A, 304. 1A, 305. 1A, 306. 1A, 307. 1A, 308. 1A, 309. 1A, 310. 1A, 311. 1A, 312. 1A, 313. 1A, 314. 1A, 315. 1A, 316. 1A, 317. 1A, 318. 1A, 319. 1A, 320. 1A, 321. 1A, 322. 1A, 323. 1A, 324. 1A, 325. 1A, 326. 1A, 327. 1A, 328. 1A, 329. 1A, 330. 1A, 331. 1A, 332. 1A, 333. 1A, 334. 1A, 335. 1A, 336. 1A, 337. 1A, 338. 1A, 339. 1A, 340. 1A, 341. 1A, 342. 1A, 343. 1A, 344. 1A, 345. 1A, 346. 1A, 347. 1A, 348. 1A, 349. 1A, 350. 1A, 351. 1A, 352. 1A, 353. 1A, 354. 1A, 355. 1A, 356. 1A, 357. 1A, 358. 1A, 359. 1A, 360. 1A, 361. 1A, 362. 1A, 363. 1A, 364. 1A, 365. 1A, 366. 1A, 367. 1A, 368. 1A, 369. 1A, 370. 1A, 371. 1A, 372. 1A, 373. 1A, 374. 1A, 375. 1A, 376. 1A, 377. 1A, 378. 1A, 379. 1A, 380. 1A, 381. 1A, 382. 1A, 383. 1A, 384. 1A, 385. 1A, 386. 1A, 387. 1A, 388. 1A, 389. 1A, 390. 1A, 391. 1A, 392. 1A, 393. 1A, 394. 1A, 395. 1A, 396. 1A, 397. 1A, 398. 1A, 399. 1A, 400. 1A, 401. 1A, 402. 1A, 403. 1A, 404. 1A, 405. 1A, 406. 1A, 407. 1A, 408. 1A, 409. 1A, 410. 1A, 411. 1A, 412. 1A, 413. 1A, 414. 1A, 415. 1A, 416. 1A, 417. 1A, 418. 1A, 419. 1A, 420. 1A, 421. 1A, 422. 1A, 423. 1A, 424. 1A, 425. 1A, 426. 1A, 427. 1A, 428. 1A, 429. 1A, 430. 1A, 431. 1A, 432. 1A, 433. 1A, 434. 1A, 435. 1A, 436. 1A, 437. 1A, 438. 1A, 439. 1A, 440. 1A, 441. 1A, 442. 1A, 443. 1A, 444. 1A, 445. 1A, 446. 1A, 447. 1A, 448. 1A, 449. 1A, 450. 1A, 451. 1A, 452. 1A, 453. 1A, 454. 1A, 455. 1A, 456. 1A, 457. 1A, 45

Yellow, Light Green, Black, Brown, Red-Rid, p. 135

[illegible]

Also: 2007 Pattern Book (for Crochet Support, Large Crochet Support, Small Medium, Large Flosses, p. 128; Splicing Pumpkins Inauguration, p. R9, A + B + C + D + E)
Crochet Books, p. 165; Marnie's Powder
Enard, p. 225; Fine Hip Nam Color FoamWing™
Erdlo Color Markers, p. 128; washed paper, calophane
tree, shredded cocoon, zip-close plastic bag, plastic

regalo Caracolito

பெரிய அளவுக்குள்ளேயே இருக்கிறார்கள். இதைப் பற்றி நான் சொல்ல விரும்புகிறேன். இதைப் பற்றி நான் சொல்ல விரும்புகிறேன்.

[illegible]

zucchini For zests and water, pipe in 1 dot and string eyes, mouths and whiskers. Possible smile and wavy paper pipe in dot and trailing in accents Separately pipe 1/2 medium and 1/2 in. long; add 1/2 in. hands, and pull-on fingers. Color-filling pip sticks with white FoodWriter. Attach eyes, 1 dot at a time on one side and sink with 1/2 in. long 1/2 in. sticks for mouth, head and 1 ghost's whiskers. Dip in. Attach remaining hat cookies to mason. For



Assemblage available using craft foam sheets. Two coconut
or 1/4" (1) 1/4" plaster around house and porch. Each
link in series.

Հիմա ևս հետք չկա ռեժիսորի և նկարիչի մասին, որի
նկարը ընդհանուր առմամբ համընկնում է իրականությանը:



◀ Is That Your Coffin?

Proc. 10 in. Soc. 4/4, p. 100

Bachman, Richard L. *and* **Cochran, George D.** 1985

[illegible]

Measure 2 of 4: 2015-2016
 1st of 2: 2015-2016
 2nd of 2: 2015-2016
 3rd of 2: 2015-2016
 4th of 2: 2015-2016
 5th of 2: 2015-2016
 6th of 2: 2015-2016
 7th of 2: 2015-2016
 8th of 2: 2015-2016
 9th of 2: 2015-2016
 10th of 2: 2015-2016
 11th of 2: 2015-2016
 12th of 2: 2015-2016
 13th of 2: 2015-2016
 14th of 2: 2015-2016
 15th of 2: 2015-2016
 16th of 2: 2015-2016
 17th of 2: 2015-2016
 18th of 2: 2015-2016
 19th of 2: 2015-2016
 20th of 2: 2015-2016
 21st of 2: 2015-2016
 22nd of 2: 2015-2016
 23rd of 2: 2015-2016
 24th of 2: 2015-2016
 25th of 2: 2015-2016
 26th of 2: 2015-2016
 27th of 2: 2015-2016
 28th of 2: 2015-2016
 29th of 2: 2015-2016
 30th of 2: 2015-2016
 31st of 2: 2015-2016
 32nd of 2: 2015-2016
 33rd of 2: 2015-2016
 34th of 2: 2015-2016
 35th of 2: 2015-2016
 36th of 2: 2015-2016
 37th of 2: 2015-2016
 38th of 2: 2015-2016
 39th of 2: 2015-2016
 40th of 2: 2015-2016
 41st of 2: 2015-2016
 42nd of 2: 2015-2016
 43rd of 2: 2015-2016
 44th of 2: 2015-2016
 45th of 2: 2015-2016
 46th of 2: 2015-2016
 47th of 2: 2015-2016
 48th of 2: 2015-2016
 49th of 2: 2015-2016
 50th of 2: 2015-2016
 51st of 2: 2015-2016
 52nd of 2: 2015-2016
 53rd of 2: 2015-2016
 54th of 2: 2015-2016
 55th of 2: 2015-2016
 56th of 2: 2015-2016
 57th of 2: 2015-2016
 58th of 2: 2015-2016
 59th of 2: 2015-2016
 60th of 2: 2015-2016
 61st of 2: 2015-2016
 62nd of 2: 2015-2016
 63rd of 2: 2015-2016
 64th of 2: 2015-2016
 65th of 2: 2015-2016
 66th of 2: 2015-2016
 67th of 2: 2015-2016
 68th of 2: 2015-2016
 69th of 2: 2015-2016
 70th of 2: 2015-2016
 71st of 2: 2015-2016
 72nd of 2: 2015-2016
 73rd of 2: 2015-2016
 74th of 2: 2015-2016
 75th of 2: 2015-2016
 76th of 2: 2015-2016
 77th of 2: 2015-2016
 78th of 2: 2015-2016
 79th of 2: 2015-2016
 80th of 2: 2015-2016
 81st of 2: 2015-2016
 82nd of 2: 2015-2016
 83rd of 2: 2015-2016
 84th of 2: 2015-2016
 85th of 2: 2015-2016
 86th of 2: 2015-2016
 87th of 2: 2015-2016
 88th of 2: 2015-2016
 89th of 2: 2015-2016
 90th of 2: 2015-2016
 91st of 2: 2015-2016
 92nd of 2: 2015-2016
 93rd of 2: 2015-2016
 94th of 2: 2015-2016
 95th of 2: 2015-2016
 96th of 2: 2015-2016
 97th of 2: 2015-2016
 98th of 2: 2015-2016
 99th of 2: 2015-2016
 100th of 2: 2015-2016

1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 26



► A Man of Many Parts

Printed by the Singapore Government Printer.

7月 5日 140

Colors: Brown, Red-Red, Light Green, Black, p. 125

Almond Alexander Hood Cornish Belpair Cakes, p. 161: Vanilla Whipped Icing Mtn. p. 134; Lemon-glazed (8 or 10).
infused yellow (10 or 11) or 12; orange and
green epine drops; black chocolate (10 or 11)
available for sale

Add 1/4 cup water to dry lemon gelatin mix. Prepare following package directions. Put green & yellow colors in pan with non-stick vegetable spray and 1/2 cup gelatin. Refrigerate until firm. Cut gelatin into 2 inch wide, 1/2 inch long strips. Trim portions of wallpaper. Dip brown and blue & pipe up 5 pin-art-helms; pipe to top 5 windows of eyes and pupils. Cut green apices deep horizontally in half position top half for nose. Cut orange apices deep in thirds; position 2 pieces for cheeks. Position orange mouth. Each serves 1.

*Combine Brown with a small amount of Red for brown shadow.



Getting a Face Lift

Credit: Fingerbread Bay National Centre p. 138; Cookie

Shaw's Coupling Grid, p. 181 Rolling Pin, p. 131

Candy: Halloween 2-Pack Candy Mold Set, p. 88; Winnd Candy Molds, p. 102; Decorator Sprinkles Set, Primarily, Garden Candy Color Sets, p. 153

Page 2 of 14

Colors: Lustrous Yellow, Leaf Green, Violet, Brown, Black;
p. 176

Product: Business.com Inc., Fall-Out Casino, p. 114

Went through process with him. Got boy possible, trim off heads
Shave and wash pipe in top 3 short, pants and get towels.
Tint portions of molting candy given yellow and blue, use
crayon colors. Most heads and sides using painting method
(p. 23), refrigerate into firm Adach to speak with molts
candy let set. Each serving 1

*Concrete Union Tables with steel frames for grain storage. Combination of steel base for value system.

◀ Out for a Test Drive

Paras. Little Hero, p. 154; Coolidge Street, Cooking Grid, p. 183

Thick: 3.4 2.12.15.2 $\approx 140-145^\circ$

Colors: Orange, Violet, Black, Lemon Yellow, Lead Blue.
Rose p. 236

Designer: Buttercream Icing, Hot-Dirt Cookie, p. 114

g. 135, Cake Board, Fancy-Fad Wrap, p. 225; prezzi rods
surmesterch; bare=warshua/lowe, toothpick

Roll out dough. Trace red and brown patterns on dough with X-Act knife. Cut out and separate. Bake 10 minutes. Cool. Cover with chocolate and top with 15 small chips.

Turn off these sides from the ice sides
and background areas smooth
around and build up sleeves with
Bo 12 (set inner sleeves smooth with
finger dipped in cornstarch) Darts in
head, body and shoes with (or 4 Pigeon
feet) Bo 10 (feet) and Bo 12 (feet) and Bo 12 (feet)
with larger darts in cornstarch! Build up
nose with Bo 13 expand. Cover face with
Bo 12 + Bo 12 + Bo 12 + Bo 12 + Bo 12 +
Bo 12 + Bo 12 + Bo 12 + Bo 12 + Bo 12 +
Bo 12 + Bo 12 + Bo 12 + Bo 12 + Bo 12 +
Cover dress and shoes with Bo 10
grass. Position two 6-in. painted rods
for broomstick. Build up hands with
Bo 12 (feet). Overlay for dimension.
Pipe (or 2) star bottom dart.
Position hat, supporting with large
toothpick; draw pillars in broomsticks
with toothpick/cake string 12

[illegible]

▲ A Chummy Mummy

Cookies: Ready-To-Bake Cookies Icing, p. 88; 101 Cookies
Cutter's Set, p. 88; Cookies Shovel, Cookie Grid, p. 151;
Rolling Pin, p. 73.

En. 1. n. 140

Machine Chocolate Mold Out Cookin', n. 14

Also: Black Tube Decrating Injng, Cyloder Ring Set,
p 135 caney eirfbd ciwculates

Rei did enough in books using largest gingerbread
box cutter for her. Eaten and used.

Grizzle cookie ring: 100g cookie. Pailton candy coated chocolate eyes. Pipe tip 3 dot pupils using tube icing. Each serves 1.

Green Manpie

Shank, Landon Yelton, and Christine Ruder, *Violent*, p. 135

4. Aufl. Verlag, p. 228; uncorrected

3 sure to fill in 4th indentations. Use no 5 tie birds up
and whites of eyes with tip 6 smooth with finger
7 top tip 5 dot eyes with tip 3 dot pupils (smooth with finger
lever remainder of each with tip 16 scats. One pipe an
4 4's around loca (a body up head. Series 2

2. **ग्रामपंचायतों के अंतर्गत कॉम्प्लेक्सों के अंतर्गत सभी भूखण्डों**

regalo Caracolito

◀ Halloween Double-Header!

Pans: 8 x 2 in. Round, p. 142; Cookie Sheets, p. 107

Tips: #10, 2, 15, 233, p. 40, 43

Colors: Black, Leaf Green, Red-Red, Orange, Golden Yellow, Lemon Yellow, Violet, Rose

Recipes: Buttercream Icing, Color Flow Icing, p. 114

Also: 2007 Pattern Book (Pumpkin Heads), p. 126; ColorFlow Mix, p. 136; Smiling Pumpkins Baking Cups, p. 188; Halloween E-Mix Sprinkles, p. 190

At least 48 hours in advance: Make color flow pumpkin heads (p. 124) using waxed-paper covered paddles on cookie sheets. Pipe black and dark orange outlines with tip 2 and strength color flow; pipe in facial features and nozzles using thinned color flow in cup bag. Let dry. Cut lollipop stick to 10 in. Using full-strength color flow, attach pumpkin head to lollipop stick, let set.

Ice 2-layer cake smooth. On cake sides, pipe tip 10 bands, leaving a space the width of 1 in. between each band. Pipe tip 10 rosette top border and tip 233 pull-out grass bottom border. Insert pumpkin heads in cake. Position icing decorations. Serve.

Colors: Orange and Red-Red for some orange skin. Golden Yellow and Golden Yellow for some Caracolito and Green for some Caracolito skin. Black for some Caracolito skin.



▼ Pumpkin Patch Bash!

Pans: Standard Muffin, p. 148

Tip: 233, p. 40

Color: Leaf Green, p. 35

Recipe: Buttercream Icing, p. 114

Also: Smiling Pumpkins Fun Mix® Smiling Pumpkins Baking Cups, p. 188; Halloween E-Mix Sprinkles, p. 190

Bake and cool cupcakes. Pipe tip 233 pull-out grass. Top with confetti sprinkles; insert pick. Each serves 1.



▲ An Ominous Sign

Pans: Stand-Up Cupcake Set, p. 150

Tips: 2, 3, 6, 16, 21, p. 140, 141

Colors: Kelly Green, Orange, Black, Golden Yellow, Lemon Yellow, p. 125

Recipe: Buttercream Icing, p. 114

Also: 2007 Pattern Book (Sign), p. 126; Plastic Dowel Rods, p. 234; Cake Board, Fancypie, p. 235; Flower Nail No. 7, Spatula, p. 142; 8 in. Cookie Treat Sticks, p. 16; 4 in. Lollipop Stick, p. 165; Meringue Powder, p. 134; Cellulose Icing, cornstarch, scissor

In advance: Make sandcastle. For candle, cut bubble sticks the 2 1/2 in. long and top 1/2 in. long. Using tip 2, cover flower nail and candle with royal icing. Pipe tip 2 drip marks on top and tip 3 pull-out flames with thinned royal icing. Let dry. Attach candles to nail with royal icing. Let dry.

Bake and cool cake using firm-textured batter such as pound cake. Trim ends, feet and feet make round. Head Trim two dowel rods to 5 1/4 in. for arms. Use end of flower nail to make holes in each dished end where sign and candle will be attached. Insert dowel for arms, leaving 3 in. exposed on each side of body. Spatula ice body and arms, using tip 2 spatula to create folds of gown. Pipe in eyes, nose and mouth with tip 3 (pat smooth with finger or cornstarch). Pipe in tip 3 pupils. With tip 3, outline facial features; pipe section of face. Cover face with tip 16 stars. Pipe tip 21 bubble stars. Cut out sign pattern. Tape stick to sides of cake. Insert flower nail candle into arm. Pipe tip 6 ball marks with pull-out icing. Serves 12.

*Combine Golden Yellow and Lemon Yellow for yellow stars.

◀ Jack the Joker

Part: Hidescent Jack-O-Lantern, p. 788

Tip: 1A, 4, 8, 12, 14, p. 140-141

Colors: Orange, Leaf Green, Lemon Yellow, Golden Yellow, Black, Rose, p. 135

Recipe: Buttercream Icing, p. 4

Also: Cake Board, Foil-Foil Wrap, p. 225; Spatula, p. 33, CUMSTAR

Place cake on foil-wrapped board. Ice cake sides smooth. Pipe on top 4 eyes, pupils, mouth and teeth (pat smooth with finger dipped in confectioner's sugar). Add tip 4 dot eye highlights. Pipe tip 12 outline eye sockets, eyebrows and lips. Pipe tip 4 rounded for nose. Venti tip 4 outline stem and pipe section lines on pumpkin. Cover pumpkin and stem with tip 14 stars. Pipe tip 6 tongue (smooth with finger dipped in confectioner's sugar). Impart groove in tongue with edge of spatula. Serves 17

*Combine lemon yellow with Golden Yellow for yellow shiner. Chocolate leaf green with white for green stem.



• Spkins Popping Up!

Pumpkin Metal Cutter Set, p. 197

Grid, p. 16; **Rolling Pin,** p. 31

Melting Candy, p. 162; **Primary, Garden Candy**

42 5 in. Lollipop Sticks, p. 185

13

Cocoa, p. 14

Triangles, p. 138; **Smiling Pumpkin Party Bag,** p. 180

Roll out. Cut pumpkin using two smallest cutters. On cookie
roll out pumpkin and position smaller pumpkin or top edge
Use portions of white candy black yellow orange and green
Using melted candy in cut parchment bag, outline facial
Using melted candy, pipe in open eyes, noses, mouths. Let set
and attach eyes; let set. Pipe in stem; let set. Add pupils;
stick with melted candy. Each serves



▲ Bewitchingly-Dressed Cookies!

Cookie: Jack-O-Lantern Cookie Frost Part, p. 188; **Cookie Sheet,** Cooling Grid,
8 in. Double Treat Sticks, p. 181

Candy: Halloween Lollipop Kit, p. 189; **White Candy Melt,** p. 162; **Primary, Garden**

Candy Color Sets, Decorator Brush Set, p. 163

Recipe: Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Bow Tie, Dress, Hands, Feet), p. 128; **Parchment Triangles,**
p. 138; orange spice drops, mixed paper card stock (in violet, orange, black, orange)

bumpy chenille pipe cleaners (2 needed), cellophane tape

In advance: Mold test without stick using mold from kit and painting method (p. 123). Tint
portions of melted white candy green and blue using candy colors. Refrigerate until firm

Prepare jack-o-lantern cookie on cookie stick following pan directions, bake and cool.
Tint portions of melted candy orange, black and yellow using candy colors. Cover cookie
with melted candy (p. 124). Let set. Using melted candy in cut parchment bags, pipe in
eyes, pupils and mouth, add section outlines and dot cheeks. Cut spice drop into nose
shape. Attach with melted candy. Attach hat with melted candy. Twist pipe cleaners
around stick for arms and legs. Cut bow tie, dress, hands and feet from card stock using
patterns; attach with tape. Each serves 1



regalo Caracolito

► Tops in His Field

Part: 8 in. Round, p. 147

Tip: 5, p. 140

Colors: Moss Green, Red-Red, Christmas Red, Royal Blue, Brown, Ivory, Golden Yellow, p. 135

Fondant: White Knead-It-Use Rolled Fondant (24 oz.), Fine Tip Primary Colors FoodWriter™ Editable Color Markers, Brush Set, p. 28; Cutter/Emboss, Fondant Shaping Foam, p. 129; Rolling Pin Roll & Cut Mat, p. 137

Cookier: Gingerbread Boys Molding Cutter Set, p. 145 & m. Cookie Treats Socks, p. 8

Candy: Pumpkin Mol-d, p. 207; Candy Melts™ in Orange and Green (1 pk each), p. 52

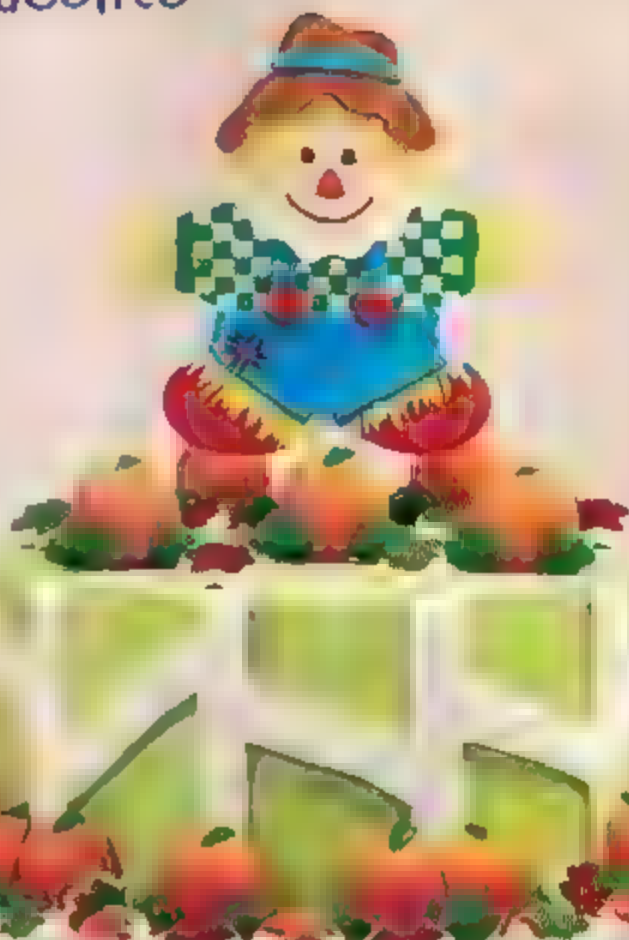
Recipes: Buttercream Icing, p. 114; Thousand Fondant Adhesives, p. 115

Also: 2007 Pattern Book (H&M, Hobart), p. 128; Gum-Tex™, p. 131; Confectionery Tool Set, p. 129; Peace Against Leaves Icing Decorations (3 pk.), p. 207; Cake Darning Set, p. 133; paring knife, toothpick, toothpick

At least 48 hours in advance: Make fondant scarecrow (p. 121)

Mold 27 pumpkins using paring knife (p. 123) in 2-layer cake smooth divide into 10 in. x 4 in. long, and 10 rails, 7 in. x 2 1/2 in. x 9 in. long. Score woodgrain effects using straight-edge wheel of Cutter/Emboss. Trim pieces to fit and attach to cake using all available points with dots of icing. Pipe top & head bottom border in buttercream. Insert buttercream. Attach pumpkin candies and leaves icing decorations with dots of icing. Serves 20

Beats: 1000 Heavy Cream



◀ Fall's Fave Face

Part: Pumpkin Pie, p. 207

Colors: White, Orange, Rose, Black, Lemon Yellow, p. 135

Recipe: Pumpkin pie crust (2 recipes)

Also: 2007 Pattern Book (H&M, Hobart), p. 28; Blue Colored Sugar Chocolate Jitters Sprinkle Decorations, p. 130; Rolling Pin, Roll & Cut Mat, p. 131; Decorator Brush Set, p. 163; 4 in. Lollipop Stick; apple pie filling (3 pkts), uncooked thin spaghetti, chocolate fabric (1/4 yd.), paring knife, toothpick

Prepare 2 crust recipes and roll out top and bottom for 12 inches. Place bottom crust in pan and fill with filling. Position top crust and crimp edges with rolling pin. Cut small slits in top crust. Bake and cool. Use 2nd crust recipe. Trace patterns (hat, eyes, nose, mouth) with toothpick. Cut shapes with winter spirit hat with blue sugar and hat band rose with pumpkin pieces at 400°F until light brown, let cool. For hair, whip white and yellow icing colors and brush with 1/2 lengths of spaghetti, 4 in. long, let dry.

Paint eyes with white-white and pupils with icing color. Use orange cornmeal orange and mouth with black icing color. For hair, whip white and yellow icing colors and brush with 1/2 lengths of spaghetti, 4 in. long, let dry. Shape fabric into a scarf and Serves 8

◀ A Little Autumn Spice

Part: Dimensions® Cascade, p. 46

Colors: Orange, Golden Yellow, Red-Red, p. 133

Fondant: White Ready-To-Use Rolled Fondant (24 oz.),

Brush Set, p. 128; Confectionery Tool Set, Fondant
Shaping Foam, p. 129; Rolling Pin, Roll & Cut Mat, p. 131

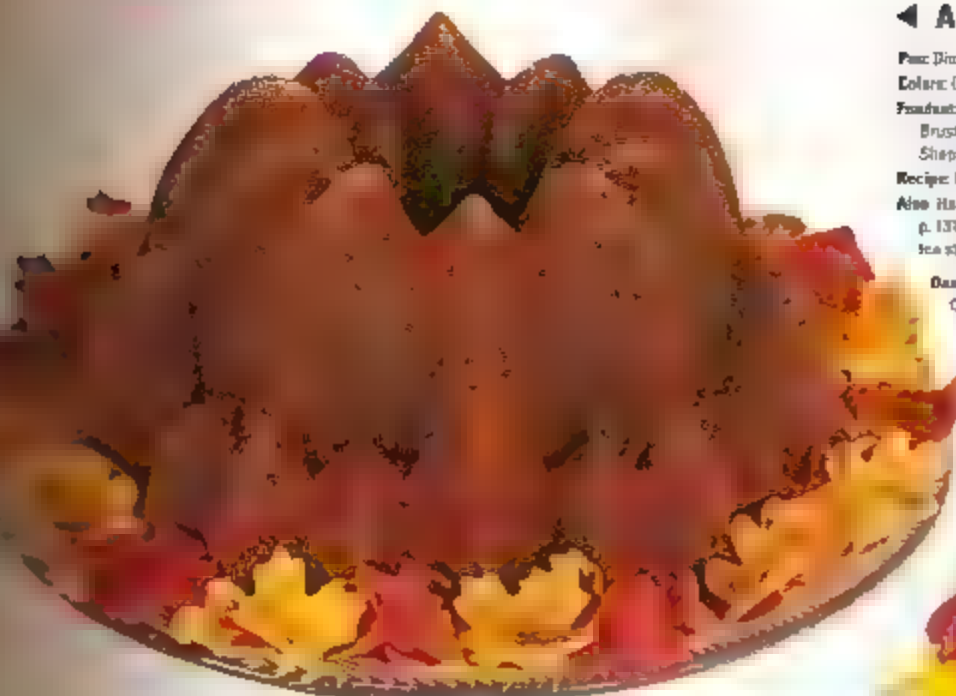
Recipe: Pumpkin Apple Spice Cake, p. 114

Also: Harvest Mini Metal Cutter Set, p. 207; Gum-Tex™
p. 131; Flower Former Set, p. 126; non-toxic pastel chalk,
tea strainer, cornstarch

One day in advance: Make fondant leaves (p. 12)

Combine 24 oz. of fondant with 3 teaspoons of
Gum-Tex™. Divide fondant into 5 portions, tint
light orange, dark orange, light yellow, dark
yellow, light red, dark red

Bake and cool cake, position on plate.
Position leaves around cake. Serves 12.



Let's Crow About

Part: p. 84 Candy Melts™
or Peppin Butter, p. 82;
6-in. Lollipop Stick
up to p. 184; Decorator Brush

Rolling Pin, p. 131; large
sharp knife

Also: Melt with 2 parts white
oil. Add slices and refrigerate
until firm in oil parchment

Bag to pipe mouth and stitch marks. Use white melted
candy in cut parchment bag to pipe whites of eyes. let
dry and pipe black pupils. Pipe triangle nose with orange
candy. Make collars (p. 130)

Cut large pom-poms in half, horizontally, roll out fruit disks
to slightly elongate shape. Attach top of pom-pom to fruit
disks and fruit disks to lollipop with melted candy. Use
melted candy to pipe hat band and pull-out hair wiggles.
hat. Insert stick through hole in collar, attach collar with
melted candy. Each serves 1.



◀ Meal Markers

Part: Melt, oil p. 149

Colors: Royal Blue, Lemon Yellow, Black, Golden Yellow,
p. 135

Candy: Orange, White Candy Melts™, p. 132; Primery,
Garden Candy Color Sets, Candy Melting Plate,
Decorator Brush Set, p. 163

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128

Also: 6-Min Autumn Sprinkle Assortment, p. 207; Parchment
Triangles, p. 121; plastic ruler, embroidery scissors

Reserve 1 Candy Melts disk for each plaque to make base.
Mold candy plaques (p. 124) 1/4 in. thick in pan cavities.
Refrigerate until firm, smooth. Brush melted candy on
edges and top in spirals. Refrigerate until firm. Make
pilgrims (p. 125). Attach to plaques with melted candy.

For names, tint orange candy with red candy color.
Pipe names and facial features using melted candy in
cut parchment bag. Make accents using reserved Candy
Melts wafers. Cut wafers in half, cut one side flat to create
a right angle. Attach 2 wafers to back of each plaque with
melted candy, let set. Each serves 1.



regalo Caracolito

▼ The Most Pop-ular Guy!

Cookies: Round Cookie Treat Pan, #1 in Cookie Treat Sticks, Cookie Sheet, Cooling Rack, p. 101; Comfort Grip™ Santa Hat Cutter, p. 195

Tips: 1, 13, p. 140-141

Colors: Christmas Red, Black, p. 135

Recipes: Joyous™ Roll-Out Cakes, p. 134

Also: Meringue Powder, p. 136; Red Colored Sugar, p. 136; Light corn syrup, confectioner's

Roll out a portion of dough; cut hat cookies. Press remaining dough into flat pan. Bake using stars. Bake and cool all cookies. Cover cookies with shined royal icing (p. 124), red or black and white icing. Red added for round areas. Immediately sprinkle hats with red sugar.

Attach hats to heads with full-strength royal icing. Pipe dot eyes and nose smooth with finger dipped in cornstarch. Add tip 13 large rosette pom-pom and rosette for trim on hat. Pipe tip 13 pull-out star hair, moustache, beard and eyebrows. Each serves 1.

▼ Tropical Yule Tree

Pan: Palm Tree, p. 151

Tips: 2, 3, 8, 14, p. 140-141

Colors: Leaf Green, Kelly Green, Christmas Red, Red-Rose Blue, Violet, Orange, Brown, Golden Yellow, Lemon Yellow, p. 135

Candy: Candy Melts™ in White, Yellow, Red, Green, Blue, p. 162; GMR Truffles Candy Mold, p. 168; Decorator Brush Set, p. 163

Recipes: Buttercream Royal Icing, p. 114

Also: Meringue Powder, p. 134; Cake Board, Fancy-Fill Wrap, p. 225; waxed paper

In advance: Make 40 lights in various colors using royal icing. On waxed paper, pipe up 8 head; add up 2 outer branches at top. Make candles to allow for breakage and to dry. Mold 2 candy gifts using painting method (p. 123). Refrigerate until firm, unmold.

Place cake on foil-wrapped board, cut to fit. Pipe tip 3 in and lay lines in buttercream, cover trunk and leaves with up 18 stars. Push into lights and candy gifts. Cake serves 4.

*Fondant Christmas Hat with Red-Rose Blue shined. Colors: Leaf Green, Kelly Green, Christmas Red, Red-Rose Blue, Violet, Orange, Brown, Golden Yellow, Lemon Yellow, p. 135. Candy Melts™ in White, Yellow, Red, Green, Blue, p. 162; GMR Truffles Candy Mold, p. 168; Decorator Brush Set, p. 163.

▲ A Hearty Ho-Ho-Ho!

Pans: Pony Hat, p. 153; Oval Set (10 1/2 x 7 1/2 in. used), p. 140

Tips: 12, 21, p. 140-141

Colors: Red-Red, Kelly Green, Black, Copper Eaten Butter, p. 35

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 28; Rolling Pin; Roll & Cut Mat, p. 131; Easy-Glue Fondant Smoother, p. 29

Recipe: Buttercream Icing, p. 114

Also: 10" Cookie Cutters Set, p. 160; Fancy-Fill Wrap, p. 225; spread Spatula, p. 138; paring knife, 2 1/2 x 1 1/2 in. thick laminated board or triple-thick cardboard

On 1-layer oval cake, cut 2 in. from one long edge. On hat side, turn bottom flat. Position cakes, cut sides together on foil-wrapped cardboard, cut to fit. Fill in gaps and cover seam between cakes with icing. Prepare hat cake for rolled fondant (p. 101); ice oval cake smooth. Tint 8 oz. fondant red, 1 oz. green, 1 oz. black. Cover hat cake with red fondant, smooth with Fondant Smoother. Roll out black, green and remaining red fondant 1/8 in. thick. Using knife, cut a 3 in. black circle for mouth and a 1/2 in. red heart shape for tongue. Position on cake top, using cutters, cut green "H" and "O" letters, attach with damp brush. For leaves starting where cakes meet, pipe up 2 1/2 inch, overlapping for dimension and expanding to a point below chin. Pipe tip 12 blunted reverse shell moustache. For eyes, roll 1/8 in. 1/4 in. diameter ropes in black fondant, position. Pipe tip 2 elongated shell eyebrows and tip 2 ball nose. Using tip 12, cover hat trim and pom-pom areas with buttercream. Buff with spatula. Serves 22.



regalo Caracolito

WINTER/CHRISTMAS

Santa and Santa

142-143

2.7 Christmas Bird

= 20 Yellow Golden

135

Baking Cookie Sheet, Cooling

47. fundament 24 v. d.

Second Eye-Drops™, p. 130.

131

9. 134

• 29. Σεπτέμβριος

☆ 4:00 p.m. 655:

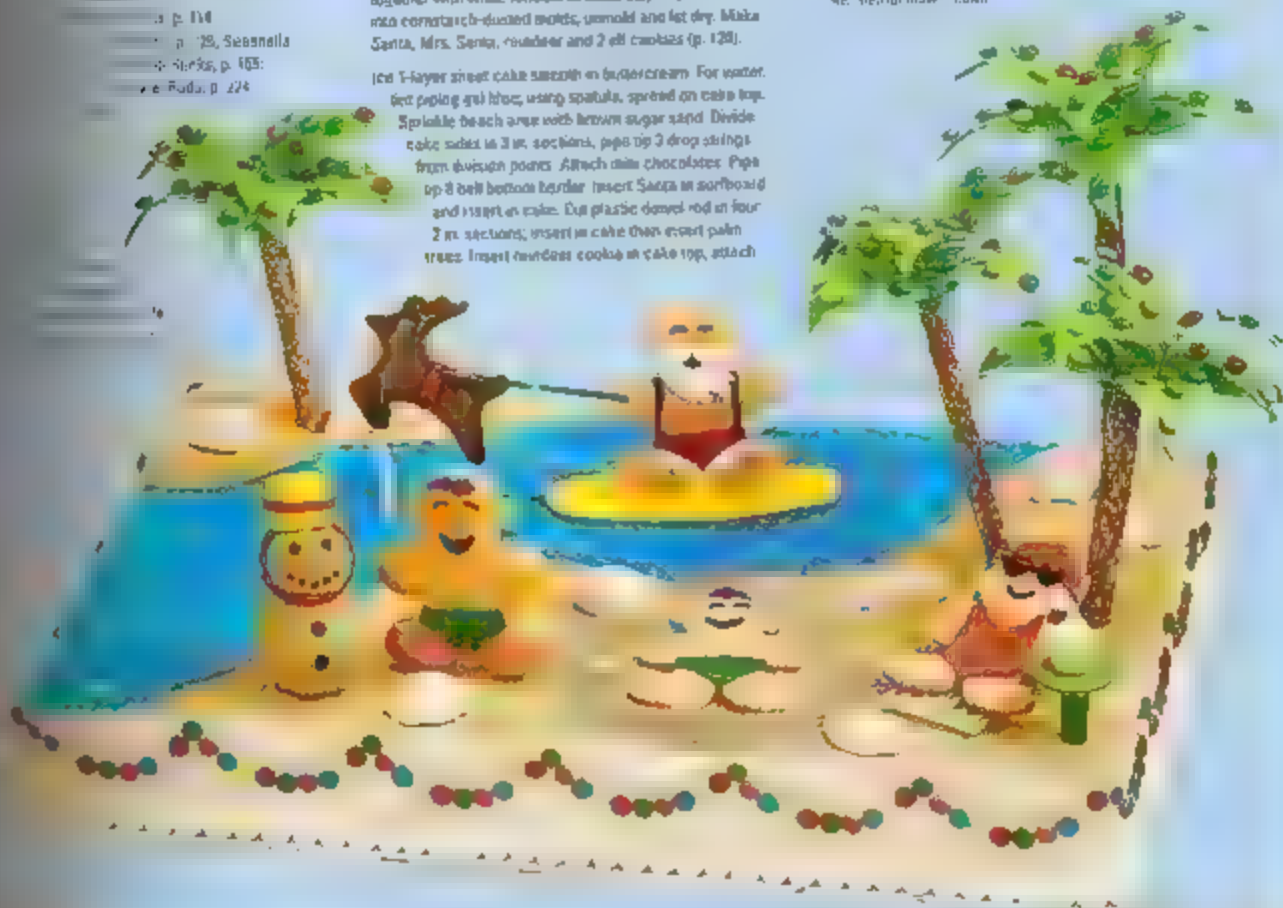
• 224

In advance; Make a standard palm tree (p. 120), beach chair (p. 121), surfboard, table, smoocher and 10 spezzella. For surfboard, cut 2 set. of tandem 10 cm x Yellow with a little Golden Yellow. Roll out 36 in. thick, cut shape using pattern. Cut a hole for Santa's support, stick using 20 in. set. dry on cornstarch-dusted board. For table, tint 2 set. of board green. Roll out 46 in. thick and cut table top with medium round cut. Cut 20 for table base roll a 1 1/4 x 1/2 in. diameter log; thread onto a 16 inch wide cut to 3 1/4 in. leaving 2 in. of stick extended. Attach base to top with deep brush; let dry. Make tandem smoocher (p. 120) For spezzella, tint a 1/4 in. ball of foreground copper, knead together with white fondant to distribute. Press fondant into cornstarch-dusted molds; unmold and let dry. Make Santa, Mrs. Santa, cowboy and 2 oil cookies (p. 121).

Ice 1-layer sheet cake smoothly on buttercream. For water, first piping gel line, using spatula, spread on cake top. Sprinkle the top area with brown sugar sand. Divide cake sides in 3 rd sections, pipe tip 3 drop string of frosting between pieces. Attach mini chocolate. Pipe up 3 bell bottom border. Insert Sanka in second and third rd section. Cut plastic domed rod in four 2 rd sections, insert in cake then insert palm stick. Insert numbers 10000 in cake top, attach

ribbon stars with royal icing. Position embossing and standing off. Sprinkle additional brown sugar sand where needed will set. Spread with spatula to create "sand" angle. Position off. Mrs. Clara in chili and seashells. For standing glass, roll a 36 in. diameter white fondant log. Tent a small ball of fondant yellow; roll out 3/4 in. thick and cut 6 x 2 1/2 in. long strip for tomorrow. Wrap around glass reaching with damp brush. Roll log up band in strip torn log to 36 in. Position on cable. Bake serves 36, each cookie serves 1.

*Combina Red-Red and Chrysoma Red for red shown. Combina Lemon Yellow and Golden Yellow for yellow shown. Combina Brown with 45. Haptulow coat.



Life in the Sunshine

no Bld. p. 167 London Grip[™]

Mod. p. 184; Candy Melts® in
'82: Decorate! Bitch! Set.

Color Yellow, Red, Violet.

2. 4's Gingerbread, p. 146

• *Rolling Pin*, p. 131. Large
diameter, polished wood

— അനന്ത അയ്യപ്പൻ

המחיר הנמוך ביותר

smooth and brush the smooth with rayon

3 קול יצא וקרא שם ה' ואלוהים, בחר

1 suits and jackets with 11.5

સાગર ને અગાધતાથી જોઈ માનના શબ્દ

the straps on mandibles and body's

2. 1st blind pipe in top of trail width

Tip 12. Add top 2 dot band. Pipe top 1 outline macarons for body, top 3 outline mouth for nose. Add 1-3 dot cheeks and top 2 pairs of eyes for whiskers. Cut off candy and attach with icing. Use **SHRIMP** for antennae. Add 1 dot shrimp on marked paper sprinkled with sugar. Bake 1 hr. setting cabinet and a wire square for top. For top 1 is 100 mg.

*Larvicide Violet (NS) is used to control the larvae of the house fly, the stable fly, and the horn fly. It is also used to control the larvae of the house fly, the stable fly, and the horn fly.

† Erythrocyte count, haematocrit and haemoglobin.



regalo Caracolito

▼ **Ski Bum Bear**

पृष्ठ: Stand-up Comedy Book Set p. 153

Topic 1A, 5, 233, p. 140

Colors: Black Christmas Red c. '25

Fontant, M. & Ready, T.: 1988, *Bulletin Fontant 24*, 03 - Pomer.

Colors Fondant Multi Pack p. 28; Rolling Pin: Roll 'n' Cut
Mixer p. 33

Reşpas HuCercramm -cinq. y 4: hınned hırdanl Adhe-

Also: 1937 Pattern Book (S&S), p. 126; Plastic-Dowel Ribs, p. Cake Decor's, Fancy-Ill Wraps, p. 225, 6 in. Lollipop Salsas, p. 185; Flower Former Set, p. 28; Guts-ToeTM, p. 131; sugar cream cone paring knife, drinking straw, garnishers.

At least one week in advance: Make slip (p. 121) using name and given foundation mixed with 1 teaspoon Gup-Tak. Make 1 for inserting slip into cake (p. 131).

Also in advance: Make 45 pop biscuits. Roll out and top with 1/2 cup butter, cut 2 circles using wire and flip. A. Make 45 the center of circles using a rolling pin stick. Lay dry. Make 1st roll 1/2 in. with open end of sugar cone. Cover cone in red foam. Set aside.

Bake and cool bar cake using firm-textured batter, apply to blind cake. Turn off arms. For palm arms, cut 2 plastic dough rods to 8 in. long; insert with 3 in. extending from cake, end of each end inside bars beneath. Outline facial features using pipe in dough with tip 5 (smooth) with finger dipped in cornmeal. For front paws, shape 1/2 in. x 1/2 in. thick ovals of white fondant. Shape a finger area on each paw and wrap around a 1/2 in. piece of drinking straw. Insert a 100-pp stick in end of each and insert plastic into moved end arms.

[illegible]

▲ Leading the Christmas Cheer!

Page: Part 4 of 5

time: 3, 8, 18, 40 sec.

Colors: Red-Red, Black, Kelly Green, Copper (also made in 125

Fondant: Wilton Ready-To-Use Molded Fondant (24 oz.). Howch

Set. n. 29: Rolling Pin, Roll & Cut Mat. p. 121

අයිතමය: ප්‍රකාශන/ප්‍රකාශන දිනය, පි. 1

Also: 2007 Pattern Book (Sara Fox), p. 126; Cooling Grid
p. 141. 4 in. Lollipop Bricks, p. 183, Cake Board, Fanciful
Wrap, p. 226, eulog craft and the antichicks

Then top of first cake to a point, trim jumpin' position even with rest of cake. Mark face pattern starting 4 in. from top point of cake. Use model's 3 in. nose below marking for face. Use rest of cake smooth in and trim. Mark pattern areas with toothpick. Flip tip 30 degrees and reuse. Pipe big 18 swirls based on mouthache. Add tip 3 swirling mouth. Pipe big 18 swirl for on line trim, jumpin' and bottom of coat.

first three 2 1/4 in. balls of tender black. Water 2 in balls of the same size and four 1/2 in balls of tender egg. For arms and legs, shape eight 1/4 in. tender black 700 a 200 in leg, insert in 200 stick at same time give neck and make. For shoes, shape two of the black tender balls into 2 1/4 x 1/2 in thick oval. Add hair to legs and start of feeling. For belt, roll out remaining black tender ball 3/8 in. thick cut a 3 x 10 in strip and position on cat's flanking as needed. For buckle, flatten a in green vell into a square shape; cut out center and attach with clasp. Attach. For gloves, flatten and shape remaining green balls cut a small notch for thumb. Attach gloves to arms with dots of glue. Shape lip 1/8 inch for balls on legs and gloves. Seves 17





◀ Shoveling Snowcones!

Frost: Step-By-Step Snowman, p. 132; Caching Sheet, Caching Grid, p. 145

Colors: Red-Red, Kady Green, Black, p. 135

Fondant: White Ready-To-Use Rolled Fondant (96 oz.), p. 28; Rolling Pin, Roll & Cut Mat, p. 131

Candy: White Candy Melts® 2, p. 162; Decorator Brush Set, p. 163

Recipes: Buttercream Icing, p. 114; Favorite Crisped Rice Cereal Treats

Also: Yellow, Pink, Blue, Lavender, Orange, Dark Green Colored Sugars, p. 136; Confectionery Tool Set, p. 128; Cake Boards, Faced-Foil Wrap, p. 225; sugar ice cream cones

For snowcones, prepare cereal treats and shape into 7 ball halves, 3 in. diameter. Cover treats with melted candy (p. 128); sprinkle with colored sugars. Let set. Dip top edge of sugar cones in melted candy; attach cereal treats and let set.

Prepare snowman cake for rolled fondant (p. 113). Place cake on triple-thick foil-wrapped board cut to fit; also place 8 in. or less on for arm area. Trim 12 oz. of fondant red, 4 oz. green and 1 oz. black; reserve an ounce white. Cover face area with white and hat area with red fondant. Roll out green fondant 1/4 in. thick; cut a 1/4 in. wide strip for forehead and attach with damp brush. Roll 1 1/4 x 1/4 in. diameter logs for eyes and 4 x 3/4 in. diameter log for mouth. Roll two 1 1/4 in. balls for cheeks and one 1 1/4 in. ball for nose. Flatten slightly. For tongue, mix a 1/4 in. ball of white fondant with a little red color; roll out 1/4 in. thick and cut a 1 1/4 in. half oval. Score line in tongue with veining tool. Attach all pieces with damp brush. For neck, shape 8 in. of fondant into a 4 x 2 x 1 in. block log, position at bottom of cake. Roll out very fondant 1/4 in. thick; cut on 8 x 8 in. piece to support cones and position behind neck. For each arm, shape 24 oz. of fondant into an 11 1/4 x 1 1/4 in. o-ometer log; flatten slightly. Attach to head with damp brush and curve around cake board. For feet, mix rice mix with trumps. Position cones, slightly lifting hands to fit. Cake serves 12 (plus 1 cone serves 1).

*Be sure to use confectionery coloring.

► Gifts Around the Globe

Frost: Bumps Ball, p. 66; Mini Ball, p. 156; 10 x 2 in. Round, p. 140

Tip: 3, 12, p. 140

Colors: Black, Orange, Royal Blue, Red-Red, Violet Rose, p. 35

Fondant: White Ready-To-Use Rolled Fondant (96 oz.), Brush Set, p. 28; Rolling Pin, Roll & Cut Mat, p. 31

Recipes: Sugar Mold, p. 115; Buttercream, Royal Icing, p. 114

Also: Decorator Preferred™ 9 in. Smooth-Edge Decorator Plate, p. 223; Santa Booting Toppers

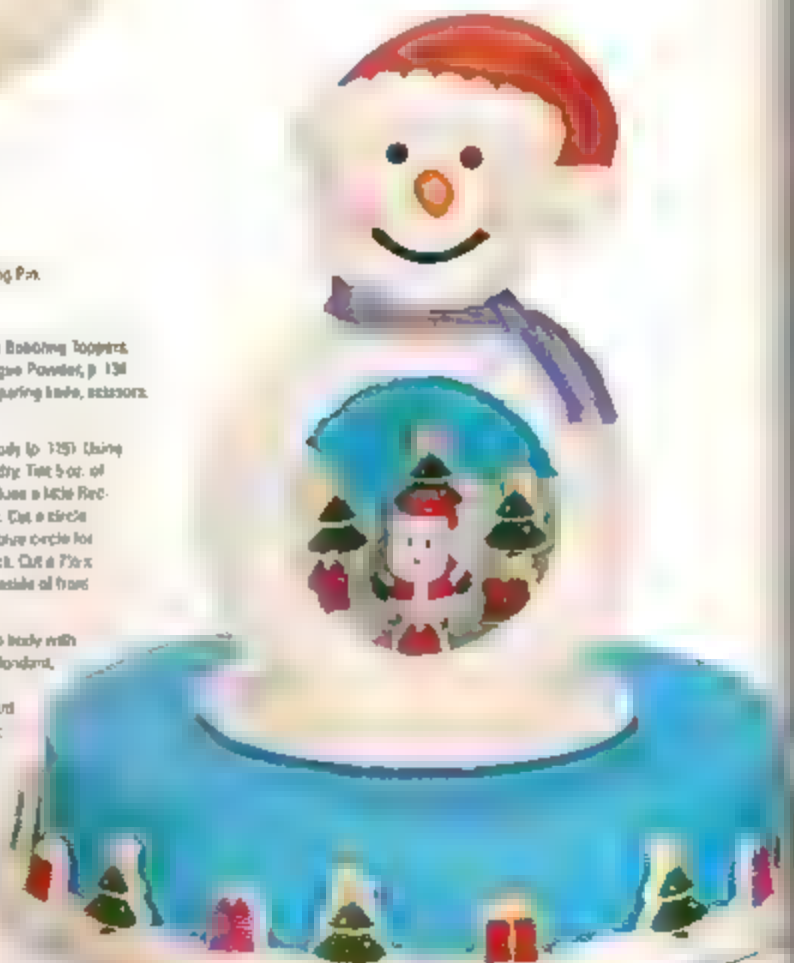
Point Twinkling Trees Using Decorations (3 pk.), p. 193; Piping Gel, Meringue Powder, p. 134

*Hidden® Fillers, p. 228 and 12 in. Cake Cakes, Faced-Foil Wrap, p. 225; piping knife, scissors, cornstarch, spoon, ruler, granulated sugar, 4 in. lightweight bowl on top

Several days in advance: Make sugar mold head and hollowed snowglobe body (p. 115) (using thinned royal icing; paint inside of both body halves to help fondant stick; let dry. Trim 5 oz. of fondant red, 4 1/2 oz. blue, 2 oz. violet, 1 oz. black, 1/2 oz. each orange and pink blue a little Red-Red color for pink); reserve remainder white. Roll out blue fondant 1/4 in. thick. Cut a circle about 7 1/2 in. diameter. Brush inside of back body half with piping gel; attach blue circle for sky background. Smooth and trim as needed. Roll out white fondant 1/4 in. thick. Cut a 7 1/2 x 4 in. strip for hills; trim to shape. Attach with damp brush and smooth. Cover inside of front body half around window with white fondant.

Attach body and head halves together with royal icing; let dry. Attach base to body with royal icing; trim seams and window with tip 3 bead border and let dry. Using fondant, shape 1 x 1/2 in. carrot nose, 1/4 in. ball eyes, 1/2 in. flattened ball cheeks, 1 1/4 x 1/4 in. rope mouth. Attach with royal icing. For hat, shape a 3 x 4 in. long fondant cone; attach with royal icing. For trim, roll a 20 x 1/4 in. diameter fondant rope; shape into zigzag and attach over hat with damp brush. For pom-pom, roll a 1 in. ball; attach. For scarf, roll out violet fondant 1/4 in. thick; cut a 11 x 1 1/4 in. strip. Wrap and attach around neck with royal icing. Use tip 3 to cut out ends of ends for fringe. On top of separator plate, fluffy with royal icing. Position snowman. Attach icing decorations and toppers inside body with royal icing.

Ice 1-layer cake smooth with buttercream. Pipe top 12 piping gel bottom border. Position icing decorations on border. Prepare cake for push-in pillar construction (p. 12) using hidden pillars trimmed to height of cake. Position snowman on cake. Serves 14.



regalo Caracolito

◀ A Winter Delight

Pans: 6, 10 x 2 in. Round, p. 122

Tips: 1, 7 p. 140

Colors: Kelly Green, Leaf Green, Lemon Yellow, Royal Blue, Violet, Black, Rose, Orange, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 122; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Emboss, p. 123

Recipes: Buttercream, Royal Icing, p. 114

Also: 2 in. and 2 1/2 in. Glaze Filler Sets, p. 222; Decorative Freezer 1 1/2 in. Smooth Edge Separator Plate, p. 222; Nesting Snowflakes Cutter Set, Holiday Mini Cutter Set, p. 195; Cake Boards, Fancy Wrap 12 in. Round Silver Cake Base, p. 225; Cake Decorating Set, p. 33; Flower Spike, p. 224; Mesh Powder, p. 134; 1/4 in. white white satin ribbon, waxed paper, wire cutters. 8-gauge white wire, black, decorated balls, ruler, cornstarch, scissors

In advance: Make cake top snowflakes and border (p. 121). Reserve remaining blue fondant.

Ice 7-layer cakes smooth, prepare for push-in pipe construction (p. 12). Using cake dividing set on 6 in. cake into 10ths and 10 in. cake into 10ths. Fill fondant 5 oz. violet, 5 oz. pale light green and dark green, 1 oz. each black and orange. Roll out reserved blue and white fondant on thick plastic on 12 in. cake squares in sections. Roll purple light green and dark green fondant half thick. Using tree roller form 12 in. set on 8 trees in each section. Roll alternating pale aqua and pale blue diamond points in diamond formation. Attach alternating pale aqua to edge of white damp cloth. Pipe top snowflakes on cake sides between diamonds. Pipe top 7 ball top and bottom border.

Make 4 snowflakes (p. 121) for flower spikes with fondant, insert snowflake holder in spike, insert center of top cake. Tie ribbon through blue fondant snowflakes and hang on hook. Serves 40.

Look for Kelly Green and Lemon Yellow fondant green shades. Candyline Violet and Rose for wire slipped shawl.

► Snow Dancing

Pans: Mini Snowman, p. 132

Tips: 8, 10, p. 140

Colors: Black, Lemon Yellow, Leaf Green, Royal Blue, Rose, Christmas Red, Kelly Green, Orange, Violet, Copper (skin tone), Brown, p. 136

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 122; Rolling Pin, Roll & Cut Mat, p. 131; Cutter/Emboss, p. 123

Recipe: Buttercream icing, p. 114

Also: 2007 Pattern Book (Mouth, Teeth), p. 126; Construction Tool Set, p. 122; ruler, sharp knife, miniature candy cane

On mini cakes, trim off hat brim and 1/4 in. across top of hat. Turn cakes 1/4 between half of cake smooth, build up sides with icing to create a triangle shape. Ice face smooth; build up with icing to create a round shape. Pipe tip 4 dot nose. Tint fondant: 1 in. ball rose, 1 1/2 in. ball violet, 2 in. ball black, 2 1/2 in. ball red, 1 1/2 in. ball each blue, brown, yellow and orange; reserve remaining white. Make and position fondant eyes, legs, elbows and facial features (p. 21). Position candy cane on mouth. Each serves 1.

*Lemon and Green were lemon yellow or light green shown.



regalo Caracolito



▼ Fondest Flowers

Candy: White Candy Melt® p. 182; Heart Candy Melt, p. 198; Primary Candy Color Set, p. 183

Cooker: Cookie Sheet, Cooling Grid, Baking Cookies Best Recipe, p. 163, Rolling Pin, p. 131

Tip: 3, p. 140

Fig. 1. Fig. 2. Fig. 3.

Reelwood Color Flow icing, Roll-Out Cakes, p. 136

Also: Heart, Round Cup-Qata™, p. 130; Color Flow Info, p. 136, with accompanying inserts, at stores.

Top portion of melted white candy red using candy color. Melt 1 heart candy for each treat, refrigerate until firm. Roll out dough for each treat, cut 1 round cookie using large Cut-Out and 4 heart cookies using medium Cut-Out. Bake and cool. Outline brown cookies with tip 3 and full-length orange flow; flow is with thinned orange flow. Last, attach cookie stick to back of round cookie, heart cookies to front of round cookies and heart candy to center of treats with white melted candy; has set. Cut approximately half lengthwise in half. Attach to stick with melted candy (cut out each name).

†Bilal bin Rabi' bin al-Muharik, 2nd century CE.



◀ Soldier of Love

Patent Facts-FR Part Ser. p. 144; Double Sheet, Double Fold, p. 40

Type 7 2 4.2 140 4

Colors: Razz, Cooper (skin tone), Brown, Black, Red-Red, p. 136

Recipes: Bûche de Noël, Royal Icing, No-Bun Cookies, p. 114

Also: 101 Cookie Cutters Set, p. 168; 114 in. Lollipop Sticks, p. 167; Cake Board, Foop-Foof Vitrup, p. 225; Parchment Triangles, p. 138; Sprinkle, p. 138; **Melting Powder**, Vanilla Whipped Icing Mfr, p. 134; Colored Sugars in Pink and Red, p. 135; wadded paper, white cutting boards, cherry pie filling (21 oz.,

பாடகர் தனியே சம்பாதிக்கிறார்

In advance, make heart arrowheads, bow and message with foil icing. For arrowheads, cut round paper-covered board, slice 5 to 7 in. 3 bead hearts, let dry. For bow, trace upper half of medium heart center from art pattern. For bow string draw a line connecting one side of heart to the other. 1/2 in. from top curve of heart. Trace print in white raised-ice on ribbon with tip 3 leaving bow string and a 1/2 in. by 1/2 in. cut. Cut line around a half an inch to fit opening in bow string opening, let dry. Slice 2 in. 4 message on round paper-covered board; let dry.

Pippen dough not is supper (skin tone) and by road; roll out Cut Cupid advice
 sugar dough bread not later last set in 10 upon dough Roll a ma, ball of egg
 don't - was and what Cut head act-6 using smallest half cutler him e
 Spence & more with pink sugar aid 6 with no sugar Sinks and put all cook as

Decorate Cupid with royal icing. Pipe tip 2 string facial features, outline and pipe 7-8 arrows with tip 2. Pipe in tip 4 penis and anal w/ smooth wide angle, clipped in contrast. Pipe tip 3 erect hair. Let dry. Then, lockup socks in various lengths from 2 to 1 1/2 in., attach to backs of heart and Cupid. Confuse with royal icing and let dry. No curling ribbon to stick. For arrows, form 4 hollow tubes to 3 in. attach arrows with royal icing. Pipe to 2 pull-out features on ends of arrows; let dry. Attach bow arrows to Cupid with royal icing, let dry.

Each case following instructions included with it. For case filling, prepare 1 package of whiplash and following directions. Fold in cherry pie filling and space in the bowl. Mix thoroughly. Place in the bowl and fill. Remove mixture from bowl and heat under a cake top. Cook evenly. 2 to 3 cups.



► Give Your Heart Away

Panel: 10 1/2" x 15 1/2" • 1 R. Jelly Roll

Cookin' Street, Cooking Gear, p. 148

Fig. 3, p. 140

Computing Hard-Kernel. Notes. ■ 135

Freeform: 300 sq. Ready-To-Use Rollout Foundation

[24 *sup.*], p. 123; *Bohring Pin, Hall & Co. Mfg. Co.*, p. 131.

Printed Set p. 129

Recipes: Buttercream Icing, p. 114; Quick-Pout Fondant Icing, p. 115

Abac: From the Haver Nesting Cluster Set, p. 200; ruler, paring knife

Take one oval cake or jelly roll pan. Use wire cake testy largest hand cutter. Cover cake with quick-pow fondant using 1/4 lb. Use thin paring or x-acto knife. Roll out 1/4 lb. of fondant and roll for strips. Roll out 1/4 lb. of fondant 1/4 in. thick and into 1/4 in. wide strips. Presser strips 1/4 in. apart on cake top, trim ends to fit and attach with tie-up brush. Cake top heavy, roll and fold forward 1/4 in. thick. Cut heavy using smallest cutter. Use with sharp brush. In last section, pipe 3 band heavy on cake strips, approximately

၄။ မိမိတို့၏ နိုင်ငံကို ပြုပြင်ဆင်ခြယ်ရန်

regalo Caracolito

regalo Caracolito

- •• Lovin' Cupcakes

— L. n. s. m. a. 2. And. Giac. 2. 2.

The United States District Court for the Southern District of New York has jurisdiction over this matter pursuant to 28 U.S.C. § 1391(b)(1).

↓ ↓

Hearns Standard Balong Cups, p. 199; Fine Tip Primary Colors Color Markers, p. 120; Quik-Tex™, p. 131, Case Board, p. 125; 1991

[illegible]

© 2004 The Authors
Journal compilation © 2004 Blackwell Publishing Ltd



• The Hearty Appetite

၂၉၁. နတ်ကုန်း၊ မိုးမိုးလမ်း၊ ၁၄၅

・ じ 子

১৫. গোল্ড ফ্র্যাগান্ট ৭৬৭ ২০.৯৫ ১৫০ ১৫০
 ১৬. গোল্ড ফ্র্যাগান্ট ৭৬৮ ২০.৯৫ ১৫০ ১৫০

4 ק.כ.ה

הוא נשפט על ידי בית דין ומוקדש לטובת ציבור
הוא נשפט על ידי בית דין ומוקדש לטובת ציבור
הוא נשפט על ידי בית דין ומוקדש לטובת ציבור

Cake serves 12; each cupcake serves 1.



◀ Snuggle Bugs

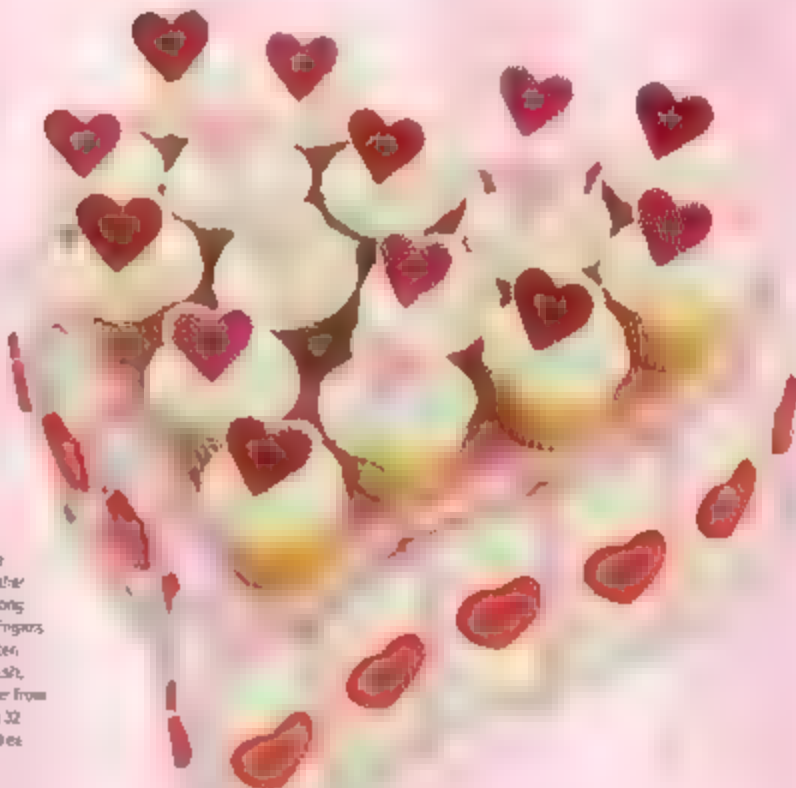
Page: 1100/1100, p. 154; **Cookie Sheet, Cooking Grid,** p. 145

Candy: Candy Melts® or Winks and Nod, p. 162; Deep Heat Truffles Mold, p. 765;
 and Candy Corn and Dainties, p. 163; See p. 63

All: Per home - 8 copies p 19; 7-10 Hazard; p 37; added paper; each block
on blue-schwarz sandy colored ink plain background

In advance of the entrance is a unbroken space. In the hall with the red
 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100 101 102 103 104 105 106 107 108 109 110 111 112 113 114 115 116 117 118 119 120 121 122 123 124 125 126 127 128 129 130 131 132 133 134 135 136 137 138 139 140 141 142 143 144 145 146 147 148 149 150 151 152 153 154 155 156 157 158 159 160 161 162 163 164 165 166 167 168 169 170 171 172 173 174 175 176 177 178 179 180 181 182 183 184 185 186 187 188 189 190 191 192 193 194 195 196 197 198 199 200 201 202 203 204 205 206 207 208 209 210 211 212 213 214 215 216 217 218 219 220 221 222 223 224 225 226 227 228 229 230 231 232 233 234 235 236 237 238 239 240 241 242 243 244 245 246 247 248 249 250 251 252 253 254 255 256 257 258 259 260 261 262 263 264 265 266 267 268 269 270 271 272 273 274 275 276 277 278 279 280 281 282 283 284 285 286 287 288 289 290 291 292 293 294 295 296 297 298 299 300 301 302 303 304 305 306 307 308 309 310 311 312 313 314 315 316 317 318 319 320 321 322 323 324 325 326 327 328 329 330 331 332 333 334 335 336 337 338 339 340 341 342 343 344 345 346 347 348 349 350 351 352 353 354 355 356 357 358 359 360 361 362 363 364 365 366 367 368 369 370 371 372 373 374 375 376 377 378 379 380 381 382 383 384 385 386 387 388 389 390 391 392 393 394 395 396 397 398 399 400 401 402 403 404 405 406 407 408 409 410 411 412 413 414 415 416 417 418 419 420 421 422 423 424 425 426 427 428 429 430 431 432 433 434 435 436 437 438 439 440 441 442 443 444 445 446 447 448 449 450 451 452 453 454 455 456 457 458 459 460 461 462 463 464 465 466 467 468 469 470 471 472 473 474 475 476 477 478 479 480 481 482 483 484 485 486 487 488 489 490 491 492 493 494 495 496 497 498 499 500 501 502 503 504 505 506 507 508 509 510 511 512 513 514 515 516 517 518 519 520 521 522 523 524 525 526 527 528 529 530 531 532 533 534 535 536 537 538 539 540 541 542 543 544 545 546 547 548 549 550 551 552 553 554 555 556 557 558 559 560 561 562 563 564 565 566 567 568 569 570 571 572 573 574 575 576 577 578 579 580 581 582 583 584 585 586 587 588 589 590 591 592 593 594 595 596 597 598 599 600 601 602 603 604 605 606 607 608 609 610 611 612 613 614 615 616 617 618 619 620 621 622 623 624 625 626 627 628 629 630 631 632 633 634 635 636 637 638 639 640 641 642 643 644 645 646 647 648 649 650 651 652 653 654 655 656 657 658 659 660 661 662 663 664 665 666 667 668 669 670 671 672 673 674 675 676 677 678 679 680 681 682 683 684 685 686 687 688 689 690 691 692 693 694 695 696 697 698 699 700 701 702 703 704 705 706 707 708 709 710 711 712 713 714 715 716 717 718 719 720 721 722 723 724 725 726 727 728 729 730 731 732 733 734 735 736 737 738 739 740 741 742 743 744 745 746 747 748 749 750 751 752 753 754 755 756 757 758 759 760 761 762 763 764 765 766 767 768 769 770 771 772 773 774 775 776 777 778 779 780 781 782 783 784 785 786 787 788 789 790 791 792 793 794 795 796 797 798 799 800 801 802 803 804 805 806 807 808 809 810 811 812 813 814 815 816 817 818 819 820 821 822 823 824 825 826 827 828 829 830 831 832 833 834 835 836 837 838 839 840 841 842 843 844 845 846 847 848 849 850 851 852 853 854 855 856 857 858 859 860 861 862 863 864 865 866 867 868 869 870 871 872 873 874 875 876 877 878 879 880 881 882 883 884 885 886 887 888 889 890 891 892 893 894 895 896 897 898 899 900 901 902 903 904 905 906 907 908 909 910 911 912 913 914 915 916 917 918 919 920 921 922 923 924 925 926 927 928 929 930 931 932 933 934 935 936 937 938 939 940 941 942 943 944 945 946 947 948 949 950 951 952 953 954 955 956 957 958 959 960 961 962 963 964 965 966 967 968 969 970 971 972 973 974 975 976 977 978 979 980 981 982 983 984 985 986 987 988 989 990 991 992 993 994 995 996 997 998 999 1000 1001 1002 1003 1004 1005 1006 1007 1008 1009 1010 1011 1012 1013 1014 1015 1016 1017 1018 1019 1020 1021 1022 1023 1024 1025 1026 1027 1028 1029 1030 1031 1032 1033 1034 1035 1036 1037 1038 1039 1040 1041 1042 1043 1044 1045 1046 1047 10

9. *W. L.* 10. *W. L.* 11. *W. L.* 12. *W. L.* 13. *W. L.* 14. *W. L.* 15. *W. L.* 16. *W. L.* 17. *W. L.* 18. *W. L.* 19. *W. L.* 20. *W. L.* 21. *W. L.* 22. *W. L.* 23. *W. L.* 24. *W. L.* 25. *W. L.* 26. *W. L.* 27. *W. L.* 28. *W. L.* 29. *W. L.* 30. *W. L.* 31. *W. L.* 32. *W. L.* 33. *W. L.* 34. *W. L.* 35. *W. L.* 36. *W. L.* 37. *W. L.* 38. *W. L.* 39. *W. L.* 40. *W. L.* 41. *W. L.* 42. *W. L.* 43. *W. L.* 44. *W. L.* 45. *W. L.* 46. *W. L.* 47. *W. L.* 48. *W. L.* 49. *W. L.* 50. *W. L.* 51. *W. L.* 52. *W. L.* 53. *W. L.* 54. *W. L.* 55. *W. L.* 56. *W. L.* 57. *W. L.* 58. *W. L.* 59. *W. L.* 60. *W. L.* 61. *W. L.* 62. *W. L.* 63. *W. L.* 64. *W. L.* 65. *W. L.* 66. *W. L.* 67. *W. L.* 68. *W. L.* 69. *W. L.* 70. *W. L.* 71. *W. L.* 72. *W. L.* 73. *W. L.* 74. *W. L.* 75. *W. L.* 76. *W. L.* 77. *W. L.* 78. *W. L.* 79. *W. L.* 80. *W. L.* 81. *W. L.* 82. *W. L.* 83. *W. L.* 84. *W. L.* 85. *W. L.* 86. *W. L.* 87. *W. L.* 88. *W. L.* 89. *W. L.* 90. *W. L.* 91. *W. L.* 92. *W. L.* 93. *W. L.* 94. *W. L.* 95. *W. L.* 96. *W. L.* 97. *W. L.* 98. *W. L.* 99. *W. L.* 100. *W. L.* 101. *W. L.* 102. *W. L.* 103. *W. L.* 104. *W. L.* 105. *W. L.* 106. *W. L.* 107. *W. L.* 108. *W. L.* 109. *W. L.* 110. *W. L.* 111. *W. L.* 112. *W. L.* 113. *W. L.* 114. *W. L.* 115. *W. L.* 116. *W. L.* 117. *W. L.* 118. *W. L.* 119. *W. L.* 120. *W. L.* 121. *W. L.* 122. *W. L.* 123. *W. L.* 124. *W. L.* 125. *W. L.* 126. *W. L.* 127. *W. L.* 128. *W. L.* 129. *W. L.* 130. *W. L.* 131. *W. L.* 132. *W. L.* 133. *W. L.* 134. *W. L.* 135. *W. L.* 136. *W. L.* 137. *W. L.* 138. *W. L.* 139. *W. L.* 140. *W. L.* 141. *W. L.* 142. *W. L.* 143. *W. L.* 144. *W. L.* 145. *W. L.* 146. *W. L.* 147. *W. L.* 148. *W. L.* 149. *W. L.* 150. *W. L.* 151. *W. L.* 152. *W. L.* 153. *W. L.* 154. *W. L.* 155. *W. L.* 156. *W. L.* 157. *W. L.* 158. *W. L.* 159. *W. L.* 160. *W. L.* 161. *W. L.* 162. *W. L.* 163. *W. L.* 164. *W. L.* 165. *W. L.* 166. *W. L.* 167. *W. L.* 168. *W. L.* 169. *W. L.* 170. *W. L.* 171. *W. L.* 172. *W. L.* 173. *W. L.* 174. *W. L.* 175. *W. L.* 176. *W. L.* 177. *W. L.* 178. *W. L.* 179. *W. L.* 180. *W. L.* 181. *W. L.* 182. *W. L.* 183. *W. L.* 184. *W. L.* 185. *W. L.* 186. *W. L.* 187. *W. L.* 188. *W. L.* 189. *W. L.* 190. *W. L.* 191. *W. L.* 192. *W. L.* 193. *W. L.* 194. *W. L.* 195. *W. L.* 196. *W. L.* 197. *W. L.* 198. *W. L.* 199. *W. L.* 200. *W. L.* 201. *W. L.* 202. *W. L.* 203. *W. L.* 204. *W. L.* 205. *W. L.* 206. *W. L.* 207. *W. L.* 208. *W. L.* 209. *W. L.* 210. *W. L.* 211. *W. L.* 212. *W. L.* 213. *W. L.* 214. *W. L.* 215. *W. L.* 216. *W. L.* 217. *W. L.* 218. *W. L.* 219. *W. L.* 220. *W. L.* 221. *W. L.* 222. *W. L.* 223. *W. L.* 224. *W. L.* 225. *W. L.* 226. *W. L.* 227. *W. L.* 228. *W. L.* 229. *W. L.* 230. *W. L.* 231. *W. L.* 232. *W. L.* 233. *W. L.* 234. *W. L.* 235. *W. L.* 236. *W. L.* 237. *W. L.* 238. *W. L.* 239. *W. L.* 240. *W. L.* 241. *W. L.* 242. *W. L.* 243. *W. L.* 244. *W. L.* 245. *W. L.* 246. *W. L.* 247. *W. L.* 248. *W. L.* 249. *W. L.* 250. *W. L.* 251. *W. L.* 252. *W. L.* 253. *W. L.* 254. *W. L.* 255. *W. L.* 256. *W. L.* 257. *W. L.* 258. *W. L.* 259. *W. L.* 260. *W. L.* 261. *W. L.* 262. *W. L.* 263. *W. L.* 264. *W. L.* 265. *W. L.* 266. *W. L.* 267. *W. L.* 268. *W. L.* 269. *W. L.* 270. *W. L.* 271. *W. L.* 272. *W. L.* 273. *W. L.* 274. *W. L.* 275. *W. L.* 276. *W. L.* 277. *W. L.* 278. *W. L.* 279. *W. L.* 280. *W. L.* 281. *W. L.* 282. *W. L.* 283. *W. L.* 284. *W. L.* 285. *W. L.* 286. *W. L.* 287. *W. L.* 288. *W. L.* 289. *W. L.* 290. *W. L.* 291. *W. L.* 292. *W. L.* 293. *W. L.* 294. *W. L.* 295. *W. L.* 296. *W. L.* 297. *W. L.* 298. *W. L.* 299. *W. L.* 300. *W. L.* 301. *W. L.* 302. *W. L.* 303. *W. L.* 304. *W. L.* 305. *W. L.* 306. *W. L.* 307. *W. L.*



LOVE.COM



ROCK N' ROLLER
MY GREATEST
HIT WILL BE
LOVIN' YOU!



NEW
A WAY TO
RELATE
A NEW
RELATIONSHIP



KITCHEN HIPIE
WE TAKE WORK
AT SUNSET AND
VEG OUT ON
WEEKENDS



LOVES TO TRAVEL
LET'S CRUISE
THE WORLD
TOGETHER



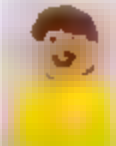
COWBOY
WILL YOU LET
ME LASSO
YOUR HEART?



LOTTERY WINNER
HOPING TO BE
LUCKY IN LOVE,
TOO



OPTOMETRIST
I'LL ONLY
HAVE EYES
FOR YOU



GYM DANDY
READY TO
BOOST YOUR
HEART RATE!



BOOKWORM
LOOKING TO
START A NEW
CHAPTER IN
MY LIFE



▲ Making An Electrical Connection

Pastry: Mini Loaf, Cakesheet, Cooling Grid, p. 140

Tip: 2, p. 40

Colors:* Abbie Green, Lemon Yellow, Rose, Royal Blue, Violet, Brown, Orange, Red-Red, Christmas Red, p. 135

Fondant: White Ready-To-Use Rolled Fondant (40 oz.), Meyer, Natural Colors; Fondant Multi-Packs, Bruhn Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 131; People Cut-Outs™, p. 130

Recipes: Buttercream Icing, Color Flow Icing, Roll-Out Cookies, p. 114

Also: Color Flow Mix, p. 134; 124 Cookie Cutters Set, p. 160; Parchment Triangles, p. 128; First Tip Primary Colors FoodWriter™ Electric Color Blenders, p. 125; Cake Board, Fanci-Foil Wrap, p. 120; ruler, paring knife

Prepare mini cakes for rolled fondant tip, 113; cover with white fondant. For white backgrounds, cut 1½ in. balls of white fondant green, yellow and violet. Cut 1 in. balls rose and light blue. Roll out ¼ in. thick; cut 1½ x 2 in. rectangles. Attach to cakes with damp brush.

Roll out natural and neon fondant ¼ in. thick. Cut natural heads and wear clothes using People Cut-Outs. Shape arms to fit. Roll small balls for noses. Attach with damp brush. Using full-strength color Rose, pipe tip 2 pull-out or swirl hair. Draw features and messages using FoodWriter.

Roll out dough cut cookies using medium and small heart cutters and alphabet cutters. For dot cookies, roll a ½ in. ball of dough, flatten slightly. Bake and cool all cookies. Tint color flow red and rose. Outline cookies with tip 2 (p. 124). Flow in with thinner color flow in parchment bag with opening cut to size of tip 2; let set. Position cakes and cookies. Each serves 1.

*Combine Red-Pec and Christmas Red for red shawl; combine Violet and Rose for violet shawl; combine Brown with a little Red-Pec for brown shawl.

▼ Flirtation Cakes

Pastry: 9x13x2 in. Sheet, p. 140

Tip: 1, p. 140

Colors:* Rose, Violet, Lemon Yellow, Sky Blue, Creamy Peach, p. 138

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 28; Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream Icing, p. 114; Quick-Pour Fondant Icing, p. 115

Also: Measuring Mounds Plastic Cutter Set, p. 198; Cooling Grid, p. 140; paring knife, ruler

Bake and cool 14-layer sheet cake, 14 in. high. Cut into 8 in. squares using knife. Prep cakes for poured fondant by icing lightly with buttercream. Divide poured fondant into 5 portions; tint rose, sage, peach, violet and yellow. Cover cakes with poured fondant tip, 124. Let set.

Tint 5 portions of fondant slightly darker than poured fondant shades. Roll out ¼ in. thick. Cut a heart to match each cake color using smallest cutter from set. Position on cakes. Pipe tip 3 dots in buttercream. Each serves 1.

*Combine Violet with a little Rose for violet shawl

regalo Caracolito

MARDI GRAS

◀ The King's Cake

Pin: Crown, p. 151

Tip: 3, 5, 14, 16, p. 140-41

Colors: Lemon Yellow, Golden Yellow, Rose, Kelly Green, Violet, p. 135

Recipe: Buttercream Icing, p. 144

Also: 2007 Pattern Book: Barga, Medium and Small Diamonds,

Large and Small Circles and Oval, p. 126; Piping Gel, p. 134;

Cake Board, Fancypack Wrap, p. 225; Sparkle, Parchment Triangles, p. 132; Washpack, cornstarch

Ice cake sides and background areas smooth. Mark patterns with toothpick. Using buttercream and tip 3, outline pattern areas in yellow and fill in with white. Outline crown with tip 3; fill in with tip 16 stars. On base of crown, pipe 7 circles with tip 5, building up for dimension. Use smooth with finger dipped in cornstarch. Pipe up 14 pull-out stars around circles. Fill piping gel use green and violet. Pipe in pattern areas using white piping gel in cut parchment bag. Pipe on 3 ball

*Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Violet with Rose for violet shown.

Manchies

Plastic Cutter Set, p. 140; **Cookie Sheet Cooling Grid,** p. 145;

Shells, p. 14

40-141

Lemon Yellow, Violet, p. 135

Roll-Out Cookie, p. 114

Sand (Alaska), p. 126; **Meringue Powder,** p. 134; **cornstarch,** toothpick

1. Roll out 1/8" thick. Cut out 1" circles. Lightly press mesh patterns on cookies. Mark with tip 5. Pipe smooth with finger dipped in cornstarch. On the 5" pull-out feathers, add tip 3 dots. On rose motif, pipe pull-out crown stars and tip 2 for points on each side. Add tip 5 ball to each point. Pipe in mesh, add tip 5 dots. Attach cookies to sticks with royal icing. Dry.

◀ The Ultimate Party Hat!

Pin: Fancypack 2 Piece Non-Stick Set (8 1/2 x 2 in. pieces), p. 44

Colors: Lemon Yellow, Golden Yellow, Rose, Kelly Green, Violet, p. 135

Fondant: White Ready-to-use rolled fondant 14 oz., p. 20 Round,

Alphabet/Number Cut-Outs™, p. 132; Rolling Pin, Roll & Cut Mat,

p. 131; Cutter/Embosser, p. 129; Brush Set, p. 128

Recipe: Buttercream Icing, p. 144

Also: 2007 Pattern Book: Crown Archies, Crown, p. 126, Cake Board,

p. 225, Flowered Medley Sprinkle Decorations, Cake Sparkles™ in

Purple, Green and Pink, p. 136; Gum-Tac™, p. 31; Vanilla Whipped

Icing Mix, p. 134; piping bag, toothpicks, sprinkles, waxed paper, royal icing

Several days in advance. Make fondant cake top pieces. Mix 24 oz. fondant with 2 teaspoons Gum-Tac; roll yellow Roll out 1/4 in. thick. Cut 1/2 inch strips, 1/4 x 1 in. wide. Cover arch patterns with waxed paper dust with cornstarch. Position strips on patterns, rolling on sides, let dry. Also: Using pattern, cut out stars, (inner) toothpick in bottom and let dry on cake board dusted with cornstarch. Roll and stack 1/4 in. and 2 in. diameter fan-like. For cross piece, stack together and make center hole using toothpick. Remove toothpick, position on cornstarch dusted board. Reserve remaining yellow fondant. For jewel pieces, tint 4 oz. portions of fondant purple, rose and green. Roll out 1/4 in. thick. Using smallest round Cut-Out, cut 50 circles in each color. Brush tops with water and sprinkle with matching color Cake Sparkles.

Prepare 2-layer cake mix, bake and cool cake following pan directions. Prepare whipped icing mix, and add cornstarch sprinkles. Fill and assemble cake following package directions. Ice smooth. Roll out reserved yellow fondant 1/4 in. thick. Cut 1/4 x 1 in. wide strip for top and bottom borders, long enough to wrap around cake. Position on cake using damp brush, attach fondant circles 1/2 in. apart on arches and border. Roll out violet fondant 1/4 in. thick, cut letters and "1" using Cut-Outs. Attach message with icing. Insert cross in base, position on cake top. Position arch pieces. Serves 24.

*Combine Lemon Yellow with Golden Yellow for yellow shown.



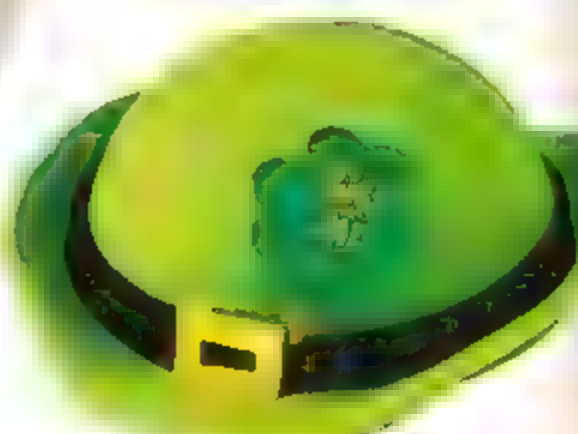
◀ Shamrock Snack

Pan: Shamrock, p. 200

Cookin': Metal Shamrock Cutter, p. 200; Cookie Sheet, p.

Also Use: Release, p. 32; hot roll mix (2 cks); 3 lbs. of
made spinach dip (or favorite recipe), sliced white

Preheat roll mix following package directions. Pre-
pan with Cake Release. Press dough into pan for fine
line. Bake, remove and cool following all mix directions.
Cut shamrocks from white bread using cutter; toast
cookie sheet to 400°F even for 7 to 8 minutes or until
edges are golden brown. Hollow out shamrock like
leaf leaving a 1/4 in. rim of crust. Cut away void area
between petals and stem. Fill with spinach dip. Po-
shamrock on serving tray with toast. Serves 24-30.



► Dublin Derby

Pan: Min-Ball, p. 54

Colors: Leaf Green, Lemon Yellow, Golden Yellow, Black, p. 35

Fondant: White Ready-To-Use Rolled Fondant, Marsh Set, p. 28

Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttermilk Icing, p. 4

Also: Shamrock Fun Pix™, p. 200; cornstarch; cotton balls; piping knife

Prepare cakes for rolled fondant (p. 131) for each cake and a 2 1/2 in. cap
of icing. Roll out 1/4 in. thick black and 1/4 in. thick yellow. Cover cakes
with green fondant and smooth. Roll out all fondant to 1/4 in. thick. For body,
cut a 5 in. green circle, place on cornstarch dusted board. Attach cake
to base with outer seam. Shape eight curves in hem and let dry.
Supporting round areas with cotton balls. For hatband, cut a 10 x 2 in.
black rectangle for buckle. Cut a 4 in. yellow rectangle and cut
out center. Attach with damp brush. Trim shamrock pick to 1 in.
insert in cake. Each serves 2.

*Combine Leaf Green with 1/4 in. Lemon Yellow for green shown.
Combine Golden Yellow with 1/4 in. Leaf Yellow for yellow shown.



▼ Irish Pride

Cookin': Gingerbread Boy Mats, Cumar, p. 158; Cookie
Caking Grid, p. 148

Tip: 2 3 4, 7 p. 40

Colors: Lemon Yellow, Golden Yellow, Leaf Green, Kelly
Green, Orange Red, Red-Red Christmas Red, U.
(solid tone), p. 138

Recipe: Royal icing, Roll Out Cookie, p. 4

Also: Shamrock Fun Pix™, p. 200; Cake Release, p. 132

Meringue Powder, p. 134; Rolling Pin, p. 2; round
toothpicks; cornstarch

Thin dough zipper. Roll out and cut boy cookies reser-
ving some dough. Brush a toothpick with Cake Release; por-
ed end of one hand. Thin reserved dough with water; p-
tip 3 ball nose, ears and fingers. Bake and cool cookie.
Remove toothpick using royal icing, pipe in tip 3 sock-
shirt shoes and striped overalls. Add tip 2 band around
up 4 oval buttons. Flatten and smooth with finger dips;
cornstarch. Pipe to 2 oval no buckles on shirt. Pipe
mouth, add tip 3 gray beard and dot eyes. Pipe on 2
eyebrows and red tongue. Pipe in tip 4 hat with tip 5
brim and hat band. Add tip 4 outline hat buckle. Insert
Shamrock stick in hand which held toothpick. Each se-

*Combine Red-Red with Christmas Red for red shown. Combine
Golden Yellow with 1/4 in. Leaf Yellow for yellow shown. Combine
Leaf Green with 1/4 in. Golden Yellow for green shown.

Stand cookies on wire cooling.

regalo Caracolito

See instructions on facing page.

regalo Caracolito

► **Scoring for the Gold**

430 54

157 40-34M

Blue, Red, Green, Golden Yellow, Brown Yellow, Black

മിഷ്യൂരി (ചുവർ ത്വര), p. 135

उत्तम 1000g, Roll-Out Cookie 0 4

= Book (Leprachgung Hat) c. 26: 4044: 21m, 20m, 20m

See Boards Fan: non-volatile, p. 275 Ac'ing Pin: 14

• 38 foil-wrapped candy cones, huge marshmallows.

2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 2680, 2681, 2682, 2683, 2684, 2685, 2686, 2687, 2688, 2689, 2690, 2691, 26

brach bar bartero using toolbars. Fig. 007-0000-00: 0000-0000

Swamp and fill in boat and bring into no. 16. Fine.

and buckle (smooth with finger deep in circumference)

► Wearing His Spring Coat

Pan: Stand-Up Lamb, p. 281; Mini Lamb, p. 149

Tips: 2, p. 140

Colors: * Rose, Brown, Rose-Red, p. 125

Also: Vanilla Whipped Icing Mix, p. 134; Straight Spatula, p. 138; Cake Board, Fancy-Foil Wrap, p. 225; White Candy Melts[®], p. 162; Assorted Jordan Almonds, p. 221; shredded coconut, vegetable shortening, zip-close plastic bag, potato peeler or cheese plane, cornstarch

In advance: Make candy curls (p. 124). Bake and cool lamb cake using firm-textured batter such as pound cake. Ice face and ears smooth; pipe tip 2 dot eyes, nose and inside ears (pot smooch with finger dipped in cornstarch). Add tip 2 stringy moose-ice remainder of cake and cover with candy curls. Tint coconut green (p. 118) and sprinkle around cake. Position Jordan Almonds. Serves 12.

* Combine Brown with Rose-Red for brown sheen.

† Brand collector's sealbag.

► Tiptoe Through Tulips

Pan: 2-D Bunny, p. 201

Tips: 2, 3, 18, p. 140-141

Colors: Pink, Royal Blue, Black, and Green, p. 125

Fondant: White Ready-To-Use Roset Fondant, 25 oz., p. 28; Icing Filler Set, p. 19; Rolling Pin, Roll & Cut Mat, p. 129

Candy: White Candy Melts[®] (12 pcs.), p. 162; Girton Glacé: 2 Pack Mo's Set, p. 164; Primaty Garden Candy Color Sets, Decorator Brush Set, p. 183

Recipes: Buttercream, Royal Icing, p. 134; Gum Paste, p. 118

Also: 2017 Puller Book: Ears, Eyes, p. 26; Gum Paste Mix, p. 121; Meringue Powder, p. 134; Cookie Sheet, 6 in. Cookie Treat Sticks, p. 14; 6 in. Cake Circle, Fancy-Foil Wrap, p. 225; Flower Former Set, p. 122; Parchment Triangles, p. 138; shredded coconut, zip-close plastic bag, waxed paper, 1 in. wide satin ribbon, 2 in., cornstarch, piping emuls, toothpicks.

In advance: Make candy tulips. Melt 2 pcs. of white candy into 4 cups each in violet, rose, yellow using candy colors. Tint 1 cup lime green (mix equal amounts of green and yellow tinted candy); resists to orange; white. Mold candies using painting and layering methods (p. 123); refrigerate until firm, unmold. Flatten bottom of each candy by placing on a waxed cookie sheet or warming tray. Stand candies on waxed paper-covered honey-pipe puddle bases around tulips using melted candy in zip parchment bag. Refrigerate until firm. Make ears. Prepare gum paste. Roll out 1/8 in. thick using patting and knife cut ears. Position in medium flower former heavily dusted with cornstarch. Tint a 2 in. ball of gum paste rose; roll out 1/8 in. thick and cut 2 ear centers using patting. Attach centers to ears with damp brush. Band area so to curl and let dry overnight.

Bake and cool bunny cake using firm-textured batter as pound cake. Trim off ears. Generously ice around and ear area to form oval head. Lightly ice face. Tint a ball of fondant pink; roll out 1/8 in. thick. Cut a 1 1/2 in. by 1 1/2 in. oval and attach to mouth. For lower lip, roll a 1/2 in. by 1/2 in. oval and attach to mouth. For lower lip, roll a 1/2 in. by 1/2 in. oval and attach to mouth. For nose, shape and attach a rose oval 1/2 in. by 1/2 in. high. Lightly ice eye area with buttercream; trace pattern with toothpick. Outline eyes with tip 2 (pipe to eyes and pupils with tip 3; smooch with finger; dip in cornstarch). Add tip 1 dot highlights. Cover cake with stars. Attach cookie treat sticks to backs of ears with melted candy. Ice ear spots with tip 2. With royal icing, cover sides and back of cake with tip 18 stars. Tie ribbon into bow; air with outline cream. Tint medium green and sprinkle around cake. Position candy tulips. Cake serves 2 each candy serve.

regalo Caracolito



Bunny's Haul

Bunny, p. 201

Bunny, p. 135

Ready-To-Use Rolled Fondant (72 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 131

Candy Melts® (1 pk.), p. 162; Primary Candy Color Set, p. 162

Modeling, p. 114; favorite shaped rice cereal treats

Cooling Grid, p. 166; Piping Gel, p. 134; Disposable Decorating Bags,

Cones, Fancifol Wraps, p. 225; sugar cones, shredded coconut, sprinkles, granulated sugar, jelly spearmint leaves, waxed paper

carrots. Prepare shaped rice cereal treats; fill sugar cones lightly at top. Melt candy and orange candy color to a small amount of vegetable shortening. Cover cones with 241. Let set on waxed paper-covered board. For leaves lengthwise in half, roll out lightly on surface granulated sugar. Attach leaves to cones with melted

on triple-thick foil-wrapped board and to fit cone plus arm area. For neck, roll an 8 oz. piece of fondant into a 1/2-inch log, position at bottom of bunny cake. Roll out at 8 x 5 in. rectangle; use to support ears and cake. For each arm, shape 241 in. fondant into an egg. Flatten slightly. Attach tapered ends to neck with rolled cake. Shape hands for paws and thumb areas. To fit arms, needed 1/2-cup cake and 1/2-cup with spatula, and muscle area. Tint a 2 in. ball of fondant rose and 1/2-cup in. on cake and arms, leaving inside of ears open. Roll 1/2 in. thick, cut circle to fit inside ears and position. Shape thin whiskers and a 1/2 in. flattened ball for nose; position on cake. Use and position carrots. Cake serves 12; each carrot serves 1

All Eggs in One Basket

Pink Muggable Teddy Bear, p. 153

Type 1, 2A, 4, 6, 76, 233, p. 140-141

Colors: Hayati Blue, Brown, Red-Red, Rose, Black, Leaf Green, Lemon Yellow, p. 126

Recipes: Buttercream Icing, Roll-Out Cookies, p. 114

Also: 2007 Pattern Book (Ear, Front Paw, Back Paw), p. 128; Pink Eggs Icing Decorations, p. 202; SunnyDucks Mix Sprinkle Decorations, p. 203; Cookie Sheet, Cooling Grid, p. 161; Cake Boards, Fancifol Wraps, p. 225; piping knife, large and small 100% cotton mesh, toppers

Roll out cookie dough, trace patterns with toothpick. With knife, cut one each ear, front and back paw. Reverse patterns and repeat. Bake and cool. Roll out and cake. Roll out sides, smooth. Using tip 4, pipe in inside ears and back paw pads on sides. Using tip 4, outline and pipe in mouth, build up nose. Pipe around outer layer of head in cream. Roll out cheeks with tip 2A. Pipe in whites of eyes with tip 4. Pipe smoothly pipe in pupils (don't smudge). Build up basket area on bottom. Use tip 8 to pipe wave edge top of basket with tip 8. Pipe border. Cake board and sprays with tip 5 stars. Pipe tip 8 (happy) basket handle. Position ears, supporting with 100% cotton mesh, position paws. Position icing decoration eggs in basket. Pipe tip 2 pull-out grass around eggs. Pipe tip 233 pull-out grass bottom border. Add sprinkles on grass. Cake serves 12; each cookie serves

*Combine 100% Green and Lemon Yellow for green shown. Combine Brown with Red-Red for brown shown.





Cottontail Carousel

Pan: 9 x 13 x 2 in. Sheet, p. 148

Tip: 3, p. 140

Colors: Violet, Rose, Kelly Green, Brown, p. 135

Cookies: Easter Cutout Collection, p. 203; Circle Metal Cutter, p. 68; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Candy: White Candy Melts™, p. 162; Primary, Garden Candy Color Sets, p. 163; 6 in. lollipop sticks, p. 85

Recipe: Color Flow Icing, Roll-Out Cookie, p. 114; favorite crisped-tube cereal treats

Also: Color Flow Mix, p. 3a; Parchment Triangles, p. 134; pastel candy-coated chocolates, pink gumballs, pink gumming ribbon (1/2 in.), for each bread; white card stock, marking pen, cellophane tape, scissors, knife

Preheat oven to 350°F. Roll out pan 1 in. thick. Cut 1 base for each treat using circle cutter. Find portions of melted white candy mix, green and yellow using candy colors. Cover bases with melted candy (p. 24). Attach candy-coated chocolates to side with melted candy; let set.

Roll out dough and cut 1 bunny for each treat, bake and cool. Using hot-edges color flow, outline bunny, ear and saddle with tip 3; let set. Fill in using thinned color flow in cut parchment bag. Pipe tip 1 dot eye, string mouth and feet with full-strength color flow; let set.

Wrap lollipop sticks with curling ribbon, secure with tape. Cut a small hole in gumball, insert on end of stick. Attach bunny with melted candy. Insert stick into base. Cut fringe from card stock, write names and tape to stick. Each serves 7.

*Combine equal parts Rose, Kelly Green and Brown.



In advance: Melt candy pieces for faces, hot-melted white candy flesh tones using pink, yellow and orange candy colors. Position melted candy on bunny's face using candy colors. For ears, use blue candy, mix 1:1 part violet, pink and blue. 2 1/2 in. diameter circle for trim on wired paper. Mold woman's hat using yellow candy and garden set mold. Refrigerate all until firm, unmold.

Free all 1/4 in. at top of man's head to fit hat. Place faces on waxed paper-covered board. Pipe head, facial features, mustache and cheeks on paper using melted candy in cut parchment bag. Attach hat pieces with melted candy; let set.

Find portions of fondant rose, violet, yellow and green. Roll out 1/4 in. thick. Cut rose, violet and yellow flowers using apple blossom cutter from flower marking set. Cut green leaves using smallest rose leaf cutter from set; trim around leaf edges. For flower centers, roll small balls of white fondant, attach with stamp heads. For feathers, cut a 2 x 1/2 in. wide strip shape with ends, cut slits to feather edges. For feathers, cut 3 x 1/2 in. high strips. Brush ends with water, fold ends to meet at center, pinch center together. Cut a 1 x 1/2 in. high strip for woman's hat base, cut a 5 x 1 in. high strip, repeat same procedure as other bases, without center knot. Attach stick ends as is sticks to hot-melted candy. Attach remaining round pieces with melted candy. Each serves 5.

Easter Parade Pops

Pan: Non-Stick Cookie Sheet, p. 48

Colors: Rose, Violet, Golden Yellow, Kelly Green, p. 135

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 28; Quick Ease Roller, p. 129; Roll & Cut Mat, p. 131

Candy: Candy Melts™ in Yellow, Blue, Light Cocoa, White (pink each), p. 162; Primary and Garden Candy Color Sets, p. 163; Cordian Cups Candy Mold, p. 165; Garden Bonnies 2-Pack Mold Set, p. 164; 6 in. Lollipop Sticks, p. 145

Also: Circle Metal Cookie Cutter, p. 158; Royal Collection Flower Marking Set, p. 130; Parchment Triangles, p. 134; paring knife, 6 in. ruler, waxed paper, craft block, cornstarch

regalo Caracolito

Bunches for Bunny!

Cookies: Bunny Cookie Treats, Pan, 6 in. Cookie Tray, p. 50; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Colors: Rose, Black, Kelly Green, p. 135

Recipe: Royal Icing, Roll-Out Cookie, p. 114

Also: 2007 Pattern Book (Pav), p. 26; Deer Cut-Outs™ Meringue Powder, p. 134; candy corn, white chocolate buttery pipe cleaners, white heavyweight card stock, pencil, scissors, cornstarch, paring knife

Roll out a portion of dough; cut an oval cookie for each using largest Cut-Out, using knife, cut one long side to straight. Bake and cool oval cookies and bunny treat on sheets. Cover oval and bunny cookies with thinning icing, p. 24; let set. Trim a pipe cleaner around oval for arms, p. 9). Attach oval cookies to stick with positioning straight edge against bunny neck. Using dot and string royal icing, pipe in inside ears, fingers dipped in cornstarch. Attach candy corn for oval cookie with dots of icing, let set. Pipe tip 3 pull-out on carrots using parchment and card stock, cut 2 pairs bunny. Band aunts together in front of oval cookie. Arrange with royal icing; let set. Each serves 8.



Ballerinas Are Tutu Cute!

Tip: 2, 3, 104, p. 140

Colors: Black, Rose, Violet, Lemon Yellow, Golden Yellow, Royal Blue, p. 135

Cookies: Easter Cutout Collection, Nesting Bunnies Plastic Cutter Set, p. 203; Cookie Sheet, Cooling Grid, p. 149; Rolling Pin, p. 131

Recipe: Royal Icing, Roll-Out Cookie, p. 114

Also: Meringue Powder, p. 134; cornstarch

Roll out dough, cut bunny head and center cookies using cutters from sets. Bake and cool. Attach head to top of carrot with royal icing (see cookies part smooth with finger dipped in cornstarch). Pipe tip 3 outline legs using heavy pressure. With tip 3 dot shoes with string straps; outline and pipe in feet and bow. Pipe tip 2 outline eyes and mouth; add tip 3 nose and cheeks. Pipe tip 104 ruffle. Each serves 8.

*Combine white with black for multi-shades. Combine white with Golden Yellow for yellow shoes.

► On the Wing this Spring!

For Mini Bait: p. 154

Cookies: Easter Mini Cutters Set, p. 762; Cookie Sheet; Cooling Grid, p. 149

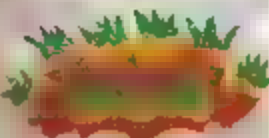
Tip: 2, 16, p. 190-191

Colors: Orange, Black, Lemon Yellow, p. 125

Recipes: Buttercream Icing, Roll-It-Out Cookie, p. 114

Also: Straight Spatula, p. 138; Cake Board, Fanti-Foil Wrap, p. 225; large marshmallow, scissors, cornstarch

For each chick, cut, bake and cool 4 rope cookies for wings and feet. Bake and cool 12 rope cookies for head. For body, slightly trim marshmallow vertically to lay flat on board. Popcorn head and body, cut side down, on a foil-wrapped cake board, cut to fit. Ice head and body fluffy Pipe up 16 pull-out feathers on one side and top of head. Ice feet smooth. Pipe up 3 ball whites of eyes, pupils and cheeks. Flatten and smooth with finger dipped in cornstarch. Ice mouth a 1/4 inch wide. String 2 outside back diagonally to corners of head. Attach wings and feet to body with dots of icing. Each serves 1.



Expedition

For p. 149

Colors: Leaf Green, Rose, Lemon Yellow

For p. 135

For Ruddy Top-Like Rolled Fondant (24 oz.)

For p. 28, Rolling Pin, Roll-A-Cut Mat, p. 131

For Mini Cutters Set, Tupperware Colorful

For Spatula, Tupperware Colorful

For p. 140

For p. 140, p. 141

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

For p. 140, p. 141, Small, Large, and

stems, cut 14 lollipop sticks in half; trim vanilla green and brush on sticks. Let stems dry in crisp block. Draw features and decorated egg on bunnies with FoodWriter. Using reserved white fondant, roll small balls for bunny tails and legs for standing bunny's arms; attach with damp brush. Attach confetti sprinkles with dots of melted candy. Attach lollipop sticks to trunks with melted candy. Let set. With rolled candy, attach trees and bunnies to lollipop sticks, attach tails and leaves to stems. Let set.

For 2-layer cake support: Bake two 1 1/2 in. high layers for 10 min. Roll out reserved green fondant 1/4 in. thick. Roll out green pattern with toothpick, making a separate section for each cake side. Cut grass with knife, attach to cake sides. Draw grass blades with FoodWriter. Attach lollipop sticks to grass with dots of icing, trimming sticks as needed. Insert trees and bunnies. Serves 12.

Brand name: Wilton's





▲ Lady Liberty

Pans: 516 p. 54 9x5 in. 100 p. 140

Tips: 2, 24, 3, 14, 3 p. 40-14

Colors: Black, Navy Blue, Teal, Kelly Green, Lemon Yellow, Red-Red, p. 135

Ready: Summer Fun Lollipop Mold 7.9k Set, p. 164; White Candy Melt, p. 165; Printer's Garden Candy Color Sets, Decorator Brush Set, p. 153, 1x m. lollipop Sticks, p. 155

Recipe: Buttercream, Navy Icings, Color Flow Icing, p. 14

Also: 200; Pattern Book (Lady Liberty) p. 25; Ziping Gel, Color Flow Mix, Meringue Powder, p. 34; Plastic Dowel Rods, p. 224, 1/4 in. Cake Circles 2 1/2 Cake Boards, Fanci-Fu Wraps, p. 223; Patriotic Candles, p. 204; Parchment Triangles, p. 38; waxed paper, white florist tape 22-gauge florist wire 20 pieces, 13 in. long

At least 72 hours in advance. Make color flow statue (p. 24) using pattern. Make starburst (p. 119). Make candy Tini portion of melted candy blue, red, yellow and green using candy colors. Mold candy boats using painting method, p. 231. On waxed paper pipe a 1/4 in. diameter circle stand for each boat, using white candy in cut

parchment bag, refrigerate until firm. Attach starburst stands with melted candy. Let set.

Prepare base board. 2/3 Nap double-deck cake board with foil. Cut out cake vertically in half and stack to pedestal. Prepare star cake and pedestal. Use for Starburst construction (p. 121). Ice cakes smooth in gray. On pedestal pipe a 2A band at top border and a double high-top 2A band at bottom border. Sweep business band for decoration. Divide sides into 5ths, marking divisions between top and bottom bands. Pipe tip 7 vertical lines at divisions marks and horizontal lines at edges of top and bottom bands. Pipe tip 2 outline windows and tip 3 outline door. Add a 3rd row of top tip 2A band at bottom border. Pipe tip 3 vertical lines at edge of top border. Put in tip 3 heavy line bricks at corners of pedestal. Pipe tip 3 heavy line bricks at bottom border. Pipe tip 2 1/2 vertical lines and 1/2 horizontal lines across pedestal. Position cakes on base board. Connect starburst hanging at plan. Insert and insert in starburst behind pedestal. Insert starburst wires in dowel. Add insert statue or pedestal. Top with gel blue and cover base board. Position boats. Cake serves 20, each candy serves 1.

*Combine food with 1/4 cup of gel blue for green and 1/4 cup of gel blue for red.

*Insert starburst wiring.



▲ Uncle Sam Wants Cupcakes

Pans: Standard Muffin, p. 140

Recipe: Buttercream Icing, p. 14

Also: Uncle Sam Bobblehead, p. 100; Patriotic Stars & Stripes, p. 204; Patriotic Mix Sprinkles Decorations, p. 100

Ice cupcakes smooth top with sprinkles. Position Uncle Sam topper. Each serves 1.

regalo Caracolito

regalo Caracolito

Days to Treasure

In years to come, you'll think of the big milestone moments. Where you were. Who was there. And if the cake was as amazing as these, it will be part of your memories too. Look inside, as gum paste bridesmaids try to catch the bride bouquet on the perfect shower centerpiece. When baby's on the way, we have the adorable nursery shown here, filled with fondant furnishings and toys. For Christening, it's a lovely tower of cupcakes, each topped with a cookie bassinet. Our latest dessert ideas capture the excitement and fun of all life's big events like never before.

Instructions for projects shown on these five pages are on page 17



regalo Caracolito



regalo Caracolito



► Pair of Hearts

Pan: SweetHeart, p. 148

Type: 2, 4, 5, 10, p. 148-149

Color: Rose, p. 138

Recipe: Buttercream, Royal Icing, p. 114

Also: 2007 Pattern Book (Center Heart, Script, p. 128; Flower Wall No. 7, p. 138; Cake Bands, Fancy Fol Wrap, p. 229; Maringue Powder, p. 134; Waxed paper, 100thp.ca)

In advance: Make tip 101 roses using royal icing. Make 72 white roses and 34 rose-colored roses, all with tip 4 bases. Make extras to allow for breakage and let dry.

Bake and cool two heart cakes. Trace center heart pattern on cake tops with toothpick. Ice cakes smooth in buttercream with white center hearts using script pattern. Trace name on center heart; pipe name with tip 4. Create scroll at apex around center heart using tip 4 dots. Attach roses around center heart with buttercream. Pipe tip 6 bead bottom borders; attach roses over border with icing. Each cake serves 12.

◀ A Court of Many Colors

Pan: Mini Wonder Mold Classic Wonder Mold, p. 14

Type: 1, 2, 3, 4, 5, p. 140

Colors: Rose, Violet, Lemon Yellow, Golden Yellow, Kelly Green, Royal Blue, Creamy Peach, Black, p.

Fondant: White Ready-To-Use Ruffled Fondant 72 oz; Brush Set, p. 28; Rolling Pin, Roll & Cut Mat, p.

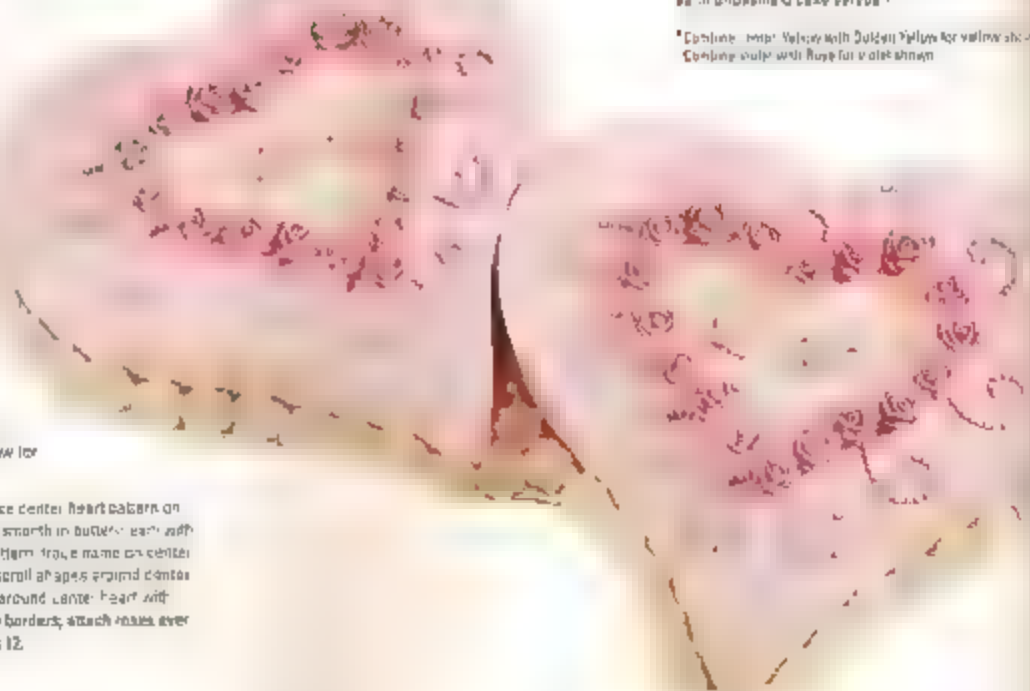
Recipe: Buttercream, Royal Icing, p. 114

Also: 2007 Pattern Book (Bride and Bridesmaids Hangers, Bodices, Streamers and Bows), p. 128; 4 in. Lollipop Sucker, p. 166; Fine Tip Neon Colors FoodWriter™ Edible Color Markers, p. 128; Gum-Tax™, p. 3; Maringue Powder, p. 134; Cake Bands; Fancy Fol Wrap, p. 229; waxed paper; cellophane; rope; pinset; punch

At least 2 days in advance: Make 1 bride and 8 bridesmaid hangers. Pipe waxed paper over hanger using royal icing; pipe up 4 in. desired and up 4 in. tangar. Make extras to allow for breakage and let dry. Also, use patterns to make bride and bridesmaid bodices, streamers and bows for bridesmaids. Roll fondant each rose violet, green, yellow, blue and pink. Add 1 teaspoon Gum-Tax to 3 oz. of each color to obtaining 4 oz. for skirts for bride and bridesmaid. Gum-Tax to 1 oz. of white fondant. Roll out all fondant thick. Cut out 100 streamers and bows let dry on dusted with cornstarch. Attach 10 lollipop sticks to 100 socks with royal icing, let set.

Prepare 1 Classic and 8 Mini-Wonder Mold cakes: (wedding cake) 13. Cover Classic cake with 15 oz. white fondant; cover mini cakes with reserved white fondant. Decorate bride gown with hanger and up 2 bodices with dot pattern on skirt. Cover hanger with 1 royal icing liner bodice in skirt. Cut a 1/2 wide fondant strip, attach in waist with piping; pipe whipping around in back. Write name on streamer with FoodWriter. Attach bow, streamer and hanger to cake with royal icing. Decorate bridesmaid dresses with same. Pipe bodices, up 2 bodices and up 100 streamers in matching color; attach 100 1/2 in. x 1 in. squares streamers with white piping brush. Write name on streamers with FoodWriter. Attach bows, streamers and hangers with royal icing. Attach cake covers to 100 1/2 in. x 1 in. squares.

*Cupcake: 100. Yellow with Golden Yellow for yellow skirt. Combine white with Royal for violet streamer.



regalo Caracolito



Love Always Has a Catch!

◀ Catch The Excitement

Pans: 8, 12 & 2 in. Round, p. 148

Tins: 2A, 3, 6, 12, 10A, 36A, p. 140-141

Colors: Violet, Kelly Green, Rose, Copper (shimmer), Brown, Christmas Red, Moss Green, Kelly Green, Golden Yellow, Lemon Yellow, Orange, p. 136

Fondant: Wilton Ready-To-Use Rolled Fondant (24 oz.), Brush Set, p. 128;

Rolling Pin, Roll & Cut Mat, p. 131

Recipes: Buttercream, Royal Icing, p. 134

Also: 2007 Pattern Book (Hand/Arm), p. 25, 14 in. Plate, 7 1/4 and 6 1/2 in. Columns (1 each), Glen-Glen Plate Legs (6), Section Column Box from Tall Thin Cake Stand, p. 772; Filler: 3A, 4C, 7, p. 138; Gum Paste Mix (3 cans), p. 131; Meringue Powder, p. 134; Wilton Dowel Rods, p. 774; Cake Boards, p. 22b; cornstarch, 1/4 lb. 1/2 in. craft foam ball, waxed paper, 24-gauge green cloth-covered florist wires (7 1/2 in. long, 15 percent green flared tape, 1 x 1/8 in. long wire-edge ribbon, vapor-stone glue for plastics, scissors

In advance: Make gum paste hands/arms (p. 121). Also: Using royal icing, make 45 tip 104 roses with tip 12 bases. Pipe first 3 petals in Golden Yellow and next two rows in white. Allow extras to allow for breakage and let dry. Glue legs to bottom of 14 in. plate, let dry.

Ice 2-layer 8 in. and 1-layer 12 in. cakes smooth and prepare for Cakes; Column and Stacked Construction (p. 172). Assemble column using one 6 1/2 and one 7 1/4 in. column and position cakes on plate. Pipe tip 6 around bottom border on 2 in. cake. Print up 3 message. Wrap each wire with florist tape to add dimension, then tape wires together. Cut a hole in side of craft foam ball to accommodate wires; cut a second hole in bottom of ball to fit column. Position ball over column, attaching with royal icing. Ice ball with royal icing and attach roses; add tip 366 moss green leaves in royal icing and let dry. Insert wires in craft foam ball. Tie ribbon bow around wires.

At reception: Pipe a top 3A line of buttercream icing behind lower part of arms where they will rest against 8 in. cake, attach to cake. Serve 50.

◀ Romantic Setting

Squares, p. 48

1/2

Golden Yellow, Black, p. 125

Ready-To-Use Rolled Fondant (48 oz.), Brush Set, p. 128;

Fondant Roller, Rolling Pin, Roll & Cut Mat, p. 131

Mat, p. 29

Royal Icing, Color Flow Icing, p. 134

Book Ring, Bow, Flower, p. 128; Color Flow Mat, p. 134;

Fondant Roller, p. 225; Parchment Triangles, p. 131;

Roses, p. 185; waxed paper, non-stick pan spray, ruler

In advance: Make color flow ring, 4 bows and 4 flowers (p. 128). Prepare 2 recipes of color flow. Outline bow band with tip 2, piping diamonds with tip 2 flow in icing. Make extras to allow for breakage and let dry for using full-strength color flow attach bow (p. 128) edges of ring; add one at center of diamond and one to top of ring to reinforce. Set dry.

1/2 inch Roll out fondant 1/4 in. thick, using straight-

edged/Embossed, cut an 8 x 4 in. rectangle for each

4 spiral design with Pattern Roller. Attach to cake

corners and trim to fit if needed. Roll 1/2 in. diameter legs of borders to fit each

corner of cake. Attach with damp brush. Roll 1/2 in. diameter fondant balls to top of

buttercream. On flowers pipe a top 2 swirl in full-strength color flow. Attach

the bows to cake with full-strength color flow. Insert ring in cake top. Serve 25.



► Virtual Vases

Panel: 9 x 13 x 2 in. Sheet, p. 48; Non-Stick Enamel Pan, p. 125
Cooking Grid, p. 143

№ 2 с 140

Forward: White Ready-To-Use Rolled Fondant, Butter Soft, p. 128; Square, Round Cut-Out™ p. 130; Baking Mix, Roll & Cut Mat, p. 131

Candy: White Candy Melts® p. 182; Butter Primary Candy Color Sets, p. 183
Also: Hoyer Picks, p. 23; scoring knife.

In advance: Make candy platforms. Using candy colors, tint portions of melted candy yellow, pink and blue. Place large Cus-Darts on non-stick pan and fill ¼ in. high with melted candy; refrigerate until firm and uniform. Reserve excess candy.

Bake and cool 1-layer cake using firm-textured batter such as pound cake.
Juling medium Cut-Outs, imprint top of cake with squares and cut 65 ft. cut
at imprints, using paring knife.

Cover snakes with "covered matted sandy p." The underside is covered with
in corner of each lip it takes a hole in lower back attach snake in sandy
platform with matted sand. Remove toothpick with parallel sharp end from
Roll out mound with thick for square coils, cut 2 x 1/8 in strips for ends
and on B K - n strip for top border attach with damp brush or circle shes.
cut does little narrow and set up 2 inches B K - n strip for top border attach
fountain with damp brush. Insert pipe for water supply.

*Hesam Construction Company



▲ Perched in Paradise

Google: Search Plastic Recycling Center. Sat. p. 140;
Lookid Street, London Grid. p. 145

Tipk 3 224 349. p 140-41

Colors: Kinky Green, Rose, Golden Yellow, Lemon Yellow
p. 35

Candy: White Candy Melts[®] p. B2, Wedding Shower
Vol. per Mold, p. 163

Recipes: Floral icing, Red-Out Caramel, p. 16

Also: Lake Board, p. 235; Rolling P. p. 21; Meringue Powder, p. 28; 1/2 in. wide ribbon 14 in. per cookie; wafer paper.

To advance: Make flowers of my royal crown, and
 each to 224 flowers in crown add tip 3
 dot others Make 224 to allow for 224 to 101 dot.
 After mold 2 bird condice with: 224 parting using
 melted white candy. Refrigerate with 101 dot.

Roll out dough. Cut cookies using second largest heart
cutter. Trim = 1 in. of bottom point. Bake on parchment Paper
in 7x9 outline cage using top icing. Position between ends
Pipe up 7 outlining parchment bottom. [Watch 8/24/23](#)
to border. add top 349 leaves. Form a loop with 4 in. of
ribbon, attach ends with icing. Attach loop and borders
at top with icing. Add top 349 leaves. Each cake 1

*Combining Golden Thread and Young Leaders for better schools



Cooking: D. Cookie Cutters Set w/ 160. Cookie Sheet, Cooking Grid, p. 140

Type 2, p. 140

Colerus: English Vocabulary Search p. 125

Reefers: Color: Flourescent Blue; Qty: 100

After Color Flow 200 p. 134 page 6 ends

Roll out dough, cut into 8 large rolls. Use 4 cut out center of each roll. Use wire to push out air hole to center and roll dough around wire to form ring. Bake 10-12 min. Roll out dough and cut into 8 large rolls. Use 4 cut out center of each roll. Use wire to push out air hole to center and roll dough around wire to form ring. Bake 10-12 min. Roll out dough and cut into 8 large rolls. Use 4 cut out center of each roll. Use wire to push out air hole to center and roll dough around wire to form ring. Bake 10-12 min.



▲ Lima of Love

Cookies: 101 Cookie Cutters Set, p. 100; Cookie Stirrer, for any Cookie, p. 146

Type 2 Δ 24 μ 12.14

Colors: Royal Blue Brown Red-Red, Lemon Yellow.
Black p. 35

Revelante: White House, To Use Rollup Foundry, p. 128;
Rolling the To & Co. Mar. 13.

Receives Kavi Colic firming Rull-Out Coorie &
Also Cric low Mix Mielingue Pwode & Jk Fick H
p 225 shilld in. vialddiff feldms rrrrboard
comblarch pa rny khia, walled Bannr

Advance: Or wikked himdai enye ed baaqo jing on:
 ien 3 iahak 4 tip 2u swen dno, jloweie in: qech eueh &
 tip & eueh on eis Mahe pki-as u allow for iiedakano in

CL. cockles with ca. entire, weak and cap. Oculina cr.
and window areas using up 3 and full strength color
dry on a set using 11 filled color, flow, red, yellow,
light blue, red, white with 11 3 spots with 1 finger dip
concentric. Pipe up 2 outline with magenta and blue
Add up 2 dot tubercles and 2 white dots. Pipe up 3 curve
concentric streamer, black, brown, red, black, black, black,
up 2 dot eyes, outline mouth and pull-out hair.

For veil roll out either handker - in thick Cut a 3/4" x 1/4" wide piece, spreading to 1/2 in. width. Attach veil with dots of white attach beads in window. Top tip zigzag edges. Each serves 2.

*. *Journal of Business and Economics* 1998, 10(1), 1-10

• A Case of True Love

asst. Silicone Mold, p. 144

p. 15

dy To-Use Rolled Fondant, p. 78

da Candy Melts® p. 182; Engagement

255; Spatula, p. 138; Cookie Sheet, p. 148

• To make two 4-in. thick candy shells, add fondant to the silicone mold by the side and gently peel away from the inside out and gently peel away from the outside in. Roll the candy halfway with a rolling pin, then halfway with a mallet, until it is halfway flat. Refrigerate until firm. For ring holder, roll out a piece of fondant into a hollow ring and place the ring in the center. Roll out a piece of fondant into a hollow ring and place the ring in the center. Roll out a piece of fondant into a hollow ring and place the ring in the center. Roll out a piece of fondant into a hollow ring and place the ring in the center.



▼ Single No More

Pan: 12 x 18 x 2 in. Sheet (2), p. 148

Tip: 2, 4, p. 140

Colors: Rose, Kelly Green, Lemon Yellow, Golden Yellow, p. 135

Fondant: White Ready-To-Use Rolled Fondant (2) 12 oz., p. 138; Rolling Pin, Roll & Cut Mat, p. 137

Decorations: Double Heart Pick, p. 213

Recipe: Royal Icing, p. 114

Also: Floral Collection Flower Making Set, Contemporary Tool Set, p. 130; Flower Former Set, p. 123; Gum-Tex™, p. 131; Circle Metal Cutter, p. 258; 14 in. Round Silver Cake Base, Cake Boards, p. 225; White Candy Melts® (8 pkts.), p. 182; Cooling Grid, p. 148; Marzipan Powder, p. 134; cornstarch, waxed paper

In advance: Make fondant flowers and leaves. Mix 12 oz. of fondant with 1 teaspoon Gum-Tex; divide into thirds and tint rose, green and yellow. Using Floral Collection cutters, cut 20 each rose and yellow petals and 20 each rose and yellow apple blossoms. Place flowers on thick foam and cup centers using medium ball tool. Let dry on cornstarch-dusted flower formers. Also cut 20 each large and small leaves using rose leaf cutter from set. Place leaves on thin foam and score vein lines with veining tool. Let dry on cornstarch-dusted flower formers.

Bake and cool two 2-in. high sheet cakes using firm-textured batter such as pound cake. Using circle cutter, cut 40 cakes. Cover cakes with imperial candy (p. 74). One pack of Candy Melts will double-cut 4 to 5 cakes. Refrigerate until firm. Spread bottom of cakes with melted candy; let set on waxed paper-covered boards. Divide each cake into 6 sections, pipe up 2 apple drop mixtures (p. 14) in deep, in division points. Pipe up 2 ball at division points. Pipe up 2 ball centers on flowers. Add tip 8 round bottom borders.

As reception: Stack cakes on upper in ascending layers of 1, 2, 3 and 4. Attach fondant flowers and leaves with icing. Insert pick. Each serves 1.

*Decorate Lemon Yellow with Golden Yellow for yellow sham.

• A Bouquet of Bouquets

Cutters Set, p. 140; Cookie Sheet

p. 18

552, p. 140-141

Rose, Lemon Yellow, Violet, p. 138

Ring, Roll-Out Cookie, p. 134

Flowers, p. 134; Rolling Pin, p. 137

1/2 in. wide white ribbon 12 in. per bouquet, 100 yds.

• To make up 224 drop flowers on waxed paper, specify 40 each, 20 each for 2 more. Use light and dark rose. For assorted, use light and yellow. Add tip 2 cat paw flowers. Make extras as above.

• To make up 224 drop flowers on waxed paper, specify 40 each, 20 each for 2 more. Use light and dark rose. For assorted, use light and yellow. Add tip 2 cat paw flowers. Make extras as above.

• To make up 224 drop flowers on waxed paper, specify 40 each, 20 each for 2 more. Use light and dark rose. For assorted, use light and yellow. Add tip 2 cat paw flowers. Make extras as above.

• To make up 224 drop flowers on waxed paper, specify 40 each, 20 each for 2 more. Use light and dark rose. For assorted, use light and yellow. Add tip 2 cat paw flowers. Make extras as above.

regalo Caracolito

regalo Caracolito

◀ Uncork the Memories!

Pan, 6 x 2 in. Round, p. 148

Tops 2, 3, 5, 8, 789, p. 140

Colors* Royal Blue, Leaf Green, Lemon Yellow, Vc Rose Black, p. 135

Recipe* Buttercream, Color Flow Icing, p. 114

Also: 2007 Paper Book (Champagne Bottle

Glass), p. 126; 25th Anniversary Pick, p. 218;

White Candy Melts[®], p. 162 & In Lodi.

Sticks, p. 165; Parchment Triangles, p.

Color Flow Mix, p. 134; 8- and 22-ga.

cloth-covered floral wire, floral es-

hai glue, waxed paper

At least 3 days in advance. Outline

and flow in champagne bottle and

glasses using parchment, color flow

and tips 2 and 3 (p. 24). For glasses

flow in champagne area without

outlining. Also: Make bubbles on

waxed paper using thinrod color flow

in cut parchment bag. Make 20 single

or double bubbles and 25 single

1/4 in. diameter bubbles; then make bubble

groupings for rims of glasses using var-dup

flargest at 1/4 in. diameter), let dry at least 48 hr.

At least 1 day in advance. Assemble bubble spray

mix 22-gauge floral wire, from 11 to 14 in. long. Tape

wires together 3 1/2 in. from bottom. Cut spiker on

Anniversary Pick to 1/4 in. long. Cut two 18-gauge

wires to 8 in. long, attach to pick with hot glue. For

the pick at center of 22-gauge wire grouping, bend

wires to create play lock. Attach bubbles in spray

with melted candy, let set. Attach spray at top of

attach aollipop stick cut to 7 in. at bottom of bottle

melted candy, positioning bottle at an angle on the

stick let set. On glass for cake top, attach an 8 in.

wire at angle extending about 4 in. at bottom; let

set. Using full-strength color flow, attach bubble

glasses. On glass for cake side, pipe up 8 full in-

chips, 1 in. long.

Ice sides of 2-layer cake smooth in buttercream, or

scallop pattern. Cut a 3 in. wide strip of waxed paper

long enough to wrap around cake. Mark scallops on

top edge of strip using wide end of tip 788; position

so that its curve is 1/4 in. deep from top edge of strip.

Mark scallops approximately 2 1/4 in. apart on strip

on moistened area. When icing has crusted, position

pattern around cake, ice top and perform same on

sides with blue buttercream, remove pattern. Pipe

tip 5 bubbles down strings on scallops and down no-

scallop points. Pipe tip 6 ball bottom borders varying

size on glass on cake side; insert bottle and

in stick. Serve 20.

Color Flow Mix with Lemon Yellow for green shade

Lemon Yellow with lime for light shade green

*Stand on-the-shelf coloring

regalo Caracolito

Golden Moment

WEDDING ANNIVERSARY

Round, p. 48

Kit, p. 35

Ready-To-Use Rolled Fondant (68 oz.), p. 128; Rolling Pin, Roll & Cut Mat, Spiral Cutter, p. 13

Royal Icing, p. 114

Pick, p. 218, 7 in. Rust Legs 2 pkts., 10 in. Plates from Crystal-Clear

220 12 in. Round Silver Cake Base, Cake Boards, p. 125; Wedding Hearts

100 10" Cookie Cutters Set, p. 68; Gum Taper, p. 14; 100 100 55 Meringue Powder, p. 134, 2 in. white ribbon (48 in. double-stick

Advance: Make fondant hearts. Knead 2 teaspoons of Gum-Tex into 24 oz. of fondant 1/4 in. thick. Using 2 1/2 in. nesting cutter, cut 40 to 50 large hearts, center, put 50 to 60 small hearts. Make extras to allow for breakage and dusted board for 2 days. Using royal icing, pipe up 3 outlines each side. Attach millipede stick to back of each heart and to Anniversary Pick with

ropes in white and sides in yellow; prepare for Separator Plate and Filler

125 To make swags, roll out fondant 1/4 in. thick. Imprint spiral design using

the using largest round cutter, cut swag 1 in. above bottom of circle

Repeat to make 15 swags. Attach 8 swags to 10 in. cake 6 swags

Swags to 8 in. sides with buttercream. Cut a fondant circle for each swag

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

up 1. Attach with royal icing. Pipe up 4 swag bottom borders on all

50



regalo Caracolito



◀ Ivy League Dreams

Pans: 6, 10, 14 x 2 in. Round, p. 148

Tips: 2, 10, p. 148-149

Color: Moss Green, p. 125

Fondant: Vich to Ready To-Use Sprayed Fondant 124 oz., p. 128; Rolling Pin,

Roll & Cut Mat, p. 131

Recipes: Buttercream Icing, p. 144; Thinned Fondant Adhesive, p. 15

Also: 2007 Pattern Book (Script Alphabet), p. 128; Glowing Graduate Toppers, p. 74; Tailored Tiers Cake Display Set, p. 128; Floral Collection Flower Making Set, p. 130; Comfortable, 1001 Set, Flower Farmer Set, p. 129; Gum-Tex™, p. 11; Meringue Powder, p. 144; 16 in. Round Silver Cake Base, Cake Circle, p. 11; Plastic Dowel Rods, Flower Spikes, p. 124; 22-gauge florist wire (only 4 in. length, three 18 in. lengths, fifty-seven 8 in. lengths), green florist tape, cornstarch, lavender family or school photos

In advance: Make ivy leaves. Mix 2 or fondant with 1 teaspoon Gum-Tex™, 100 green. Roll out 1/4 in. thick. Cut approximately 50-60 leaves using cutter in 100 Collection Set. On the same, vein leaves with scoring tool. Let leaves dry on side of flower formers dusted with cornstarch, vary positions to create again shapes.

Make ivy stems: Wrap 5 in. wires with florist tape. Attach 2 ivy leaves to each using thinned fondant adhesive. Using florist tape, attach 2 ivy stems to the wire to small spikes. 15 stems, one 8 in. wire for medium spray. Tape together 15 wires and attach 10 stems with florist tape for tallies; spray. Attach additional leaves to main stem on each spray using thinned fondant adhesive. Set aside.

Ice: 2 layers 6, 10 and 14 in. cakes smooth. Prepare for Tailored Tiers Construction (13). Using pattern, back message with meringue. Pipe tip 2 message on pipe tip 10 shell top and bottom borders on all cakes. Insert photos in acetate wrap, attach to Tailored Tiers Separators.

At reception: Assemble cakes, insert a flower spike at the back of each ivy. Position ends of ivy sprays in spikes and wrap around cake. Trim if necessary. Position topper. Serves 103.

► Success Mini Cakes

Pans: 12 x 18 x 1 in. Jelly Roll, p. 140

Cookies: 101 Cookie Cutters Set, p. 180; Cookie Sheet, Cooling Rack, p. 148

Tip: 2, p. 140

Colors: Red-Red, Christmas Red, Brown, Black, Royal Blue, Copper (shin color), Lemon Yellow, Golden Yellow, p. 135

Recipes: Buttercream Icing, p. 114

Also: White Candy Melt*, p. 162; Graduation Icing Decorations, p. 208; piping knife

Imprint: 1 in. high cake with graduate shapes using swirl gift cutter from set (1) cake makes approximately 18 graduates. Cut out each piping knife. Cover cakes with melted candy (p. 124), refrigerate until firm. Pipe tip 2 dot and icing facial features, icing hair. Outline and pipe in tip 2 gown, collar, shirt and tie; add tip 2 dot feet, pull-out fingers. Attach icing decorations with melted candy. Each serves.

*Combine Red-Red with Christmas Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Christmas Red for brown shown.

*Blend confectionery coloring.



regalo Caracolito

GRADUATION

See: 15 1/4 x 12 3/4 x 2 in. used, p. 143; Topping Off Success, p. 206

See: p. 135

Colors: Fondant: Moab Pack, Brush Set, p. 126;

See: p. 126; Rolling Pin, Roll & Cut Mat, p. 131

See: icing, p. 114

Candy Melts® 12 pkts., p. 182; Primary Candy Colors Set,

Ice Cutters Set, p. 180; Cake Board; Fanci-Foil

25 Confectionery Tins Set, p. 129; Plastic Doves

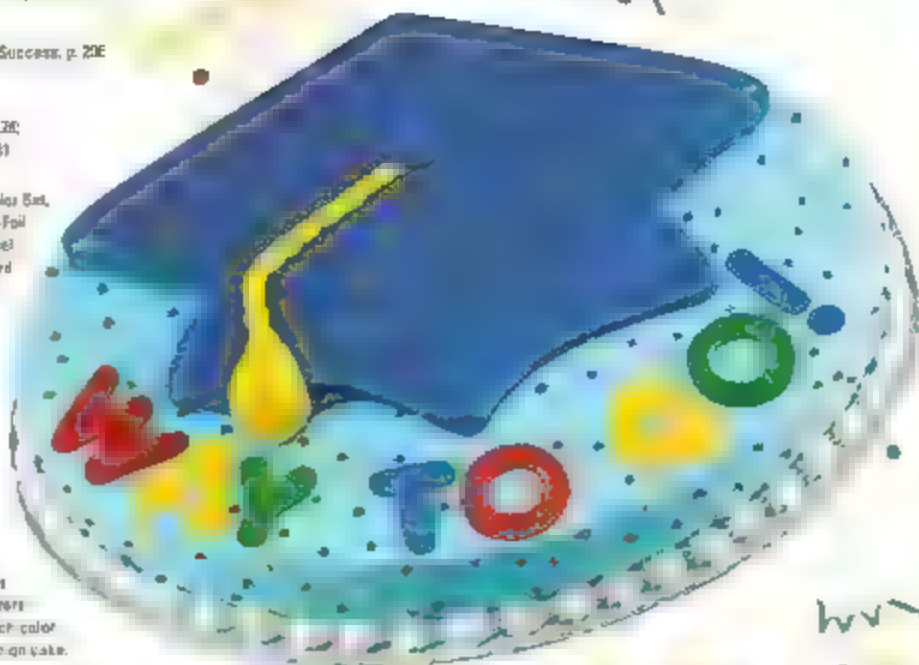
See: cornstarch, 4 in. thick foamcore board

Use: graduation cap candy plaque (p. 124)

See: Candy Melts tinted a deeper shade
candy color set Refrigerate until

Use: Pipe tip 2 shell button
2 1/2 in. diameter fondant
roll and position on candy plaque
candy, shape a 1 x 2 in. yellow
band of cord, trim in 1/4 in. 4 in.
Score fringe lines using veining
wavy Tini Set. For button straps a
dust, Paten and attach with damp
or shade and complete Roll out various
1/4 in. cutters using alphabet cutters
cut 1/4 in. wide fondant strips in each color
quarters Position message and confetti on cake.

Roll to 3 1/4 in. long, insert in cake where top of candy plaque
See: Use: covered to 2 in. position where bottom point of
person cap. Secure with icing. Serves 72.



Illustrations
on facing page.

Double-Major Celebration!

See: Smiley Grad, p. 206; Party Hat, p. 193

See: p. 10, 18, p. 140-141

Colors: For both cakes—Christmas Red, Rose, Black, Lemon Yellow,
Golden Yellow. For male—Royal Blue, Brown. For female—Copper (skin tone),
Red-Red, p. 135

Fondant: White Ready-To-Use Rolled fondant 124 oz. per cake, p. 126;

Rolling Pin, Roll & Cut Mat, p. 131

Recipe: Buttercream Icing, p. 114

Also: Plastic: Glue-It-Rite, p. 274; Cake Board; Fanci-Foil Wrap, p. 220; Hand Plastic
Cookie Cutter, p. 180; 1/4 in. thick foamcore board, serrated knife, cornstarch

In advance: Make fondant hands. Roll portions of fondant copper or brown. Roll out 1/4 in.
thick using cookie cutter cut 2 hands—covering one to make left hand. Trim oval ends
off hands. On cornstarch-dusted board let right hand dry flat. Wrap left hand around
dovetail rod trimmed to 5 in. for diploma.

Trim off wood area under overboard on Smiley Grad cake and pompom on Party Hat cake.
Position cakes on foil-wrapped foamcore board, cut in 1/4, placing Party Hat cake narrow
end to. Ice smooth eyes, mouth and pupils (smooth with finger dipped in cornstarch).
Build up nose with tip 5; cover face with tip 15 stars. Pipe tip 18 spiral hair. Pipe tip 5 string
eyebrows on male and eyelashes on female. Pipe tongue with tip 5. Cover mortarboard
with tip 18 stars, add tip 5 dot bottom. Pipe tip 5 balls for ears, add tip 5 string tassel. For
smile, cut dovetail rod into two 5 in. lengths, insert into sides of Party Hat cake, extending
4 in. from body. Roll out white fondant 1/4 in. thick, cover 4 in. of dovetail rod entire. Using
tip 5, outline and pipe in V-neck area on female; pipe in shirt, tie and collar on male.
Ice glove smooth with spatula; insert hands into arms, trimming to fit if needed. Shape
2 in. fondant balls in black or white for feet and attach. Enroll cake curves 24

*Decorate: Lemon Yellow and Golden Yellow for yellow stars. Combine Brown with Christmas Red for
brown shoes.





◀ An Angel Among Us

Pans: 8, 12 x 2 in. Round, p. 148

Tips: 2, 3, 12, 13, 133, 224, 225, 349, p. 140, 4

Colors: Golden Yellow, Rose, Royal Blue, Kelly Green, Creamy White

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), Brush Set, Round Cut-Outs™, p. 130; Rolling Pin, Roll & Cut Mat, p. 13

Recipes: Buttercream Royal Icing, p. 9; Thinned Fondant Adhesive

Also: 2007 Pattern Book (Bassinat Back Pillow, Blanket Top Fold, p. 26; 14 in. Spiral Separator Set, p. 220; Wooden Dowel Raiser, p. 220)

Fine Tip Primary Colors FoodWriter™ Edible Color Markers, p. 225

Cake Circles, p. 225, 8 in. Lollipop Sticks, p. 65; flat board, wafer paper, cornstarch, acetone, cellophane tape

Several days in advance: Make fondant bassinat back, back square

blanket top edge and baby (p. 122). **Also in advance:** Make drop flowers

using: yellow: 60 tip 225 yellow, 40 tip 224 blue, 40 tip 10 tip 225 white

Add tip 2 white dot centers to all. Make rest of cake

breakage in dry

ice 2-layer cake sides smooth with white buttercream; let icing

scalloped pattern for cake sides by using 4 in. wide sheets of

paper long enough to wrap around each cake completely. Divide

for 5 in. wide sheets and sheet for 12 in. cake into 10ths. On top of

each sheet, draw scallop pattern 1 1/2 in. deep between each side

cut scallops with scissors. Place lower portion of scallop sheets on

each cake; secure with tape. Ice exposed top and sides with

yellow buttercream, remove sheets. Prepare cakes for stacked

(p. 112). Pipe tip 12 shell at the beginning point of each scallop and

with flower clusters. Plan tip 3 vine between flower clusters following

scallops; attach flowers to vines. Add tip 343 leaves to flowers on 4

Randomly pipe tip 2 dots on top and sides of cake. Pipe tip 29

borders topped with up 13 diamond zigzag insert bassinet into

Attach bassinets flowers to top of bassinets with royal icing. Serves 1

▶ Tiny Blessings

Pan: Standard Muffin, p. 148

Tips: 2, 131, p. 140, 141

Colors: Lemon Yellow, Violet, Rose, Kelly Green, p. 136

Cookies: Circle Metal Cutter, Cross Cookie Cutter, p. 138; Cooling Rack, p. 181

Recipes: Buttercream, Royal, Color Flow Icing, Roll-Out Cookie, p. 114

Also: Standard Cupcake "N More™" Baking Stand, p. 22; White Standard

Baking Cups, p. 184; Round Cut-Outs™, p. 130; Angled Spacers, p. 138;

Huffing Pin, p. 131; Cake Board, Fender-Fail Wrap, p. 225; Meringue Powder,

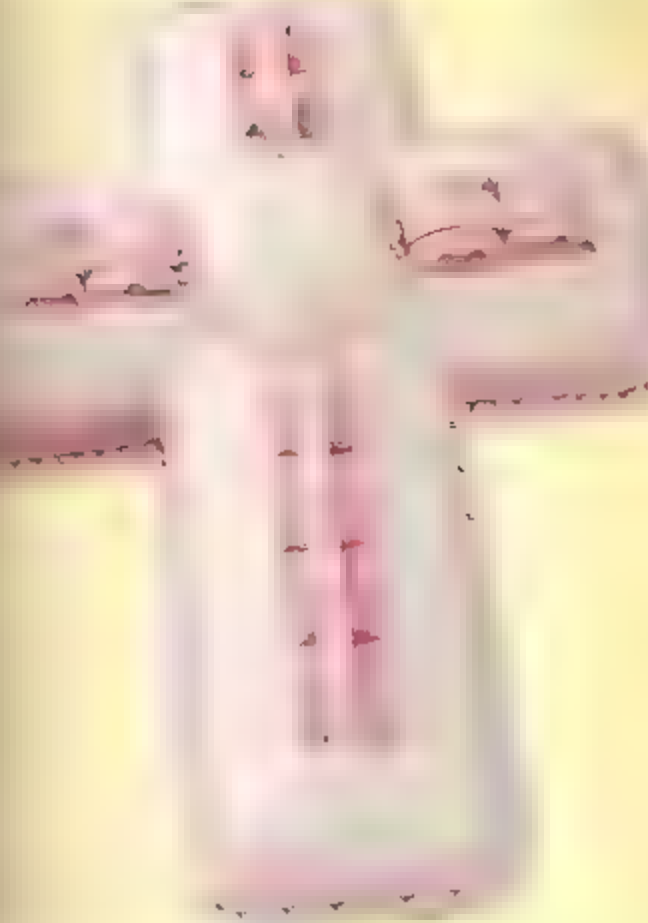
p. 134; paring knife, waxed paper

In advance: On waxed paper, make 48 bp 131 drop flowers each in rose, violet and yellow royal icing. Add tip 2 white dot centers. Make extras to allow for breakage and let dry

On 1 cross cookie and 1 round cookie for press base using circle cutter; cut 20 round cookies for bassinets using medium Cut-Out. Using paring knife, cut a 2 1/2 x 1 1/2 in. rectangle each back for cross cookie. Using paring knife, cut off a 90° angle piece off each bassinets. Bake and cool all cookies. Outline and flow-in cross cookie with tip 2 and color flow (p. 124). Place base and bassinets cookies on cooling grid and cover with thinned color flow (p. 124). Let set, using full-strength color flow. Add tip 2 line, zigzag, and dot detail on cross and bassinets. Ice cupcakes smooth in buttercream. Position bassinets cookie and drop flowers on each. Attach bassinet back to cross cookie and attach cross to bassinets royal icing, attach 1 vine around base. Position cupcakes and roses on stand. Each serves 1



regalo Caracolito



◀ Receive the Spirit

Parts: Cross, p. 201; Mini-Ball, p. 154

Tip: 2, p. 140

Color: Rose, p. 135

Fondant: White Ready-To-Use Rolled Fondant 148 oz., p. 128; Rolling Pin, Roll & Cut Mat, p. 131; Easy-Glide Fondant Smoother, Fondant Ribbon Cutter/Embosser Set, p. 128; Brush Set, p. 28

Recipe: Buttercream Icing, p. 14

Also: Flower Former Set, p. 128; Floral Collection Flower Making Set, p. 130; Cake Board, Fancy-Foil Wrap, p. 225; 101 Cookie Cutters Set, p. 160; Gum-Tex™, p. 137, roller, cornstarch, craft knife

At least one day in advance: Make fondant curves, center circle and flowers. For fondant curves, tint 6 oz. fondant dark rose, add 1 teaspoon of Gum-Tex. Roll out $\frac{1}{8}$ in. thick. Using wavy-edge wheels and 1 in. spacer with Ribbon Cutter/Embosser, cut a long strip. Using craft knife and ruler, cut into ten 2 in. long strips. Let dry on back of small flower former dusted with cornstarch. For center circle, roll out white fondant $\frac{1}{8}$ in. thick. Using straight edge wheels with Ribbon Cutter/Embosser, cut a long strip. Using craft knife cut into ten 2 in. long strips. Attach to top of curves with damp brush. For center circle, roll out white fondant $\frac{1}{8}$ in. thick. Cut a $3\frac{1}{2}$ in. circle using cutter from set. Position circle on back of mini-ball parchment dusted with cornstarch. Let dry. For flowers, tint 8 oz. fondant light rose. Roll out light rose and white fondant $\frac{1}{8}$ in. thick. Using forget-me-not cutter from flower making set, cut 50 light rose and 50 white flowers, reserve remaining light rose fondant. Position flowers on chick fern, cup centers using small ball roller. Let dry on cornstarch-dusted board. Add tip dots to centers of purple leaves.

Prepare cake for rolled fondant (p. 112). Cover cake with white fondant smooth with Fondant Smoother. For border, roll out reserved light rose fondant $\frac{1}{8}$ in. thick. Using Cutter/Embosser cut into $\frac{1}{8}$ in. wide strips and attach around bottom border with damp brush, trim excess at edges. Use icing to attach fondant circle to top of cake. Print by 2 messages. Attach light rose flowers around base of circle with tip 2 dots of buttercream. Attach fondant curves to cake top, trimming if necessary to fit evenly. Attach light rose flowers to bands with buttercream. Attach white flowers around bottom border. Serves 12.

regalo Caracolito

◀ Rolled Inscription

Parts: p. 132

Tip: 14

Tip: 35

Parts: Ready-To-Use Rolled Fondant 148 oz., p. 128

Roll & Cut Mat, p. 131; Easy-Glide Fondant

Tip:

Rolling: p. 114

Floral Montage Press Set, p. 137; Decorating

Cookie Cutters Set, p. 160; Piping:

101 in. Cake Boards (2), Fancy-Foil Wrap,

Brush, p. 132; roller

At least one day in advance: Using pan as pattern, cut cake

thick cake boards, making base 1 in.

all sides. Wrap base with foil and

piping gel. Tint 24 oz. fondant blue.

Level board with fondant, smooth sides.

Roll out

blue and sides 2 in. thick in

Comb sides with small-tooth edge

roller. Roll out white fondant $\frac{1}{8}$ in.

wide strips and position around page

binding, cut 1 in. wide fondant strip.

For message and chalice areas

roll wide fondant rectangles; position

on page. Cut chalice and host using

wood cutters from set; trim

and position on cake. Using

brush base and print letters on

chalice and dots on chalice

on right page; using message

with tip 2. For background of both

2 scroll with tip 349 leaves.

Print border. Serves 24.



Perfectly Matched

The ultimate wedding cake captures the moment forever while reflecting the look of your reception. Sometimes, it starts with color.

Here, cool blue tiers, complemented by heart petites fours, set the tone for the excitement ahead. At the other end of the spectrum, our black and white trio creates drama with quiet sophistication. Another option: take advantage of exciting new ornaments and separators to carry your theme. Look for elegant tiaras, flower-filled globes and even a lovebird's nest to create an unforgettable setting.

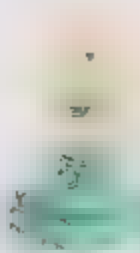
Illustration of project is shown across two pages for reference.



regalo Caracolito



Blue Mist



Pans: 10, 16 x 2 in. Square.

B, 12 x 2 1/2 in. Round, p. 148

Types: 16, 17 p. 141

Colors:* Royal Blue, Black, p. 135

Fondant: White Ready-To-Use

Roll-Fondant 408 or needed.

Brush Set, p. 128; Fondant

Shaping Form, Cutter/Emboss,

Easy-Guide Fondant Smoother,

p. 29; Rolling Pin, Roll & Cut

Mat, p. 131

Recipe: Buttercream Icing, p. 84

Also: Fluted Bowl Separator Set (2), p. 226; Cake Circles,

Fan-Fold Wrap, p. 223; Cake Shaving Set, p. 133

Decorator Favor/Box Pattern Press Set, p. 137; White

Candy Melts™, p. 162; Plastic Dowel Rods, 3 pkts.,

p. 224; Bum-Tie™, p. 3; Confectionery Tool Set, p. 129;

22 in. square x 1/2 in. high plywood board, 3-in. diameter x

2 1/2 in. high craft block, 18-gauge florist wire (3 in. long,

16 pieces needed), 1/8 in. wide white ribbon (32 in.),

duple-stick tape, cornstarch, hot glue gun, waxed

paper, craft knife

In advance: Make large and small fondant ribbon roses p. 231. Combine & congeal on Bum-Tie with 72 in. of white fondant. To make 45 large ribbon roses, roll out fondant 1/8 in. thick, cut three 1/2 in. long strips for each rose. Follow corners rolling with scissors but add strips and open petals as you roll. At the end of the 72 in. board, cut 3/8 in. in. long wires, make a small hole in bottom corner with sharp knife, attach 18-gauge wire with yellow candy. To

regalo Caracolito

make 135 small, 1/2 in. round rolled-out roses, cut a 1 x 5 in. long fondant strip for each rose, roll and set dry following directions. Assemble topper using 1 Fluted Bowl (p. 122)

Bake 2-layer 8 in. cake 14 in. high, 3-layer 12 in. round cake (bake three 2 in. high cakes to create a 6 in. high cake); 2-layer 16 in. square cake (bake two 1 1/2 in. high layers to create a 3 in. high cake) and four 2-layer 10 in. square cakes (bake eight 1 1/2 in. high cakes to create four 3 in. high cakes). Stack the four 16 in. cakes edge-to-edge on 1 1/2 in. plywood board to create a 21 in. square cake. Prepare cakes for stacked (p. 112) and Fluted Bowl Separator Set construction (p. 133). Prepare cakes for rolled bouquet (p. 113). Trim remaining fondant layer. Cover cakes with fondant and smooth with Fondant Smoother. Stack 16 and 12 in. cakes on 21 in. cake.

For 12 in. round, divide cake into 16ths; mark 1 1/4 in. and 4 1/4 in. from bottom of cake. Using large scroll from Pattern Press Set, imprint designs at division marks. Outline openings with tip 52. Attach a small ribbon rose in center of upper and lower scrolls with thread carefully. Add top 16 shell bottom border. Sponge above and below scrolls and on cake top with trained buttercream icing, dabbing areas with crumpled paper towels.

For 16 and 20 in. squares, pipe up 16 put-out roses 1 in. apart on cake top. Add top 16 shell bottom borders. Attach small ribbon roses at bottom border of large cake with buttercream.

For 8 in. round, mark cake 2 in. from bottom; sponge top half of cake with trained buttercream at 17 in. cake. Attach small roses just below spaced area with trained candy. Add top 16 shell bottom border.

At reception: Position the second fluted bowl on 1 in. position 7 large ribbon roses without wires in center bowl. Attach ribbon to cake base with double-stick tape. Position 8 in. cake and topper. Serves 384**



Little Loves

Pan: Silicone Mini Heart, p. 144

Tip: 3, p. 140

Colors: Royal Blue, Black, p. 135

Fondant: White Ready-To-use Roll

Fondant (24 oz. will cover 12-14 in.)

2 oz. will make approximately 40 to 45 ribbon roses

Brush Set, p. 128; Rolling Pin, Roll & Cut Mat, p. 31;

Easy-Guide Fondant Smoother, p. 128

Recipe: Buttercream Icing, p. 84

Also: Italic Make-Away-Message Phrase Set, p. 137; Bur-

Tie™, p. 231; plastic ruler, scissors, nonstick, po-

rower, sharp knife

In advance: Make fondant ribbon roses (p. 231).

Trim cakes to 1 in. high. Prepare cakes for rolled bouquet (p. 113). Cover cakes with fondant smoothly with Easy-Guide Smoother. Fan-fold wrap with roses, sponge top with the buttercream, shaping a teardrop with crumpled paper towel. Attach ribbon roses with double-stick tape. Attach 16 roses to cake top with lefty press. Outline with white with tip 3. Fan-finishes.

*Contains Royal Blue dye = small amount of black for blue.

**Grand confectionery coating

Glittering Garden

Pans: 6, 10 x 2 in. Round, p. 68

Tip: 1, p. 140

Fondant: White Ready-To-Use Rolled Fondant (24 oz.), p. 128; Rolling Pin, Roll & Cut Mat, p. 31

Recipe: Buttercream Icing, p. 84

Also: Flower Picks (3 pkts.), p. 2; Corded Pedestal Co-

Stands, p. 277; Floral Collar for Flower Making Set

Confectionery Tool Set; Candy Molding Plates, p. 24

Spatula, p. 38; Cake Circles, p. 123; Plastic Dowel

p. 224; cornstarch

At least 48 hours in advance: Make fondant flowers. Roll white fondant 1/8 in. thick. Using paring cutter from Collection Set, cut 70 flowers. Place on then team from Floral Collection Set, soften petal edges with ball tool. Confectionery Set. Move to thick foam, cup center and dig bone tool. Let flowers dry in milking plate cavities dusted with cornstarch. For Royal Center, roll 1/8 in. random balls, attach with damo brush.

Spatula ice 2 layer cakes, prepare for stacked construction (p. 112). Position cakes on stand. Attach fondant flowers to bottom borders with tip 3 dots of icing. Attach flowers. Flower picks in cake top; do not remove PVC sleeve. Serves 38.**

**The top tier is often saved for the first anniversary. The recipe for servings given does not include the top tier.

Wings and Kisses All Around

For the bride and groom, a cake that is as sweet as their love. This cake is a perfect blend of tradition and modernity, with a classic white frosting and a touch of pink. The cake is decorated with fresh flowers and ribbons, making it a beautiful centerpiece for the wedding reception. The cake is served on a silver platter, and the bride and groom are seated at the head of the table. The cake is a symbol of love and commitment, and it is a tradition that has been passed down for generations. The cake is a beautiful reminder of the love and commitment that the bride and groom have made to each other.

For the bride and groom, a cake that is as sweet as their love. This cake is a perfect blend of tradition and modernity, with a classic white frosting and a touch of pink. The cake is decorated with fresh flowers and ribbons, making it a beautiful centerpiece for the wedding reception. The cake is served on a silver platter, and the bride and groom are seated at the head of the table. The cake is a symbol of love and commitment, and it is a tradition that has been passed down for generations. The cake is a beautiful reminder of the love and commitment that the bride and groom have made to each other.



regalo Caracolito



Freetailing Flowers

Round, p. 140

Figure 2, p. 140

Color ivory p 35

Fondant: White Ready-To-Use Rolled Fondant.
[2009] p. 25 Rolling Pin, Roll & Cut Mats.
Spiral Pattern Funnels Ralle: 2, 131, Easy
Fondant Smoother, Center/Embossing, p. 126

Безопасность жизни и здоровья населения

Also Flower Farmer: Sat. Larkspur, Ranunculus, Tulip
p. 29 Floral Collage: Sun. Flower Making Set
p. 30, Sun. Textile: p. 31 Morning-Glory Potpourri
p. 134, 140 in. Crystal-Clear Tissue Paper to
p. 225 B. 2 lb. in. Plates from Crystal-Clear
Cake: p. 226, 227 p. 228 Floral-Foil Wrap
70 in. dia. tablecloth x 10 in. plywood box
wooden tablecloth 10 in. dia. double stick to
pre-stick, wood glue glue

[illegible][illegible]



- **Songbird Sonata**

Holland Petal Pan Set 12 x 2 in. p. 148
20 49

-023 Green Creamy Peach Subarup Yellow. Rose. p. 134

201 2010 2011 2012 2013 2014 2015 2016 2017 2018 2019 2020 2021 2022 2023 2024 2025 2026 2027 2028 2029 2030 2031 2032 2033 2034 2035 2036 2037 2038 2039 2040 2041 2042 2043 2044 2045 2046 2047 2048 2049 2050 2051 2052 2053 2054 2055 2056 2057 2058 2059 2060 2061 2062 2063 2064 2065 2066 2067 2068 2069 2070 2071 2072 2073 2074 2075 2076 2077 2078 2079 2080 2081 2082 2083 2084 2085 2086 2087 2088 2089 2090 2091 2092 2093 2094 2095 2096 2097 2098 2099 2100 2101 2102 2103 2104 2105 2106 2107 2108 2109 2110 2111 2112 2113 2114 2115 2116 2117 2118 2119 2120 2121 2122 2123 2124 2125 2126 2127 2128 2129 2130 2131 2132 2133 2134 2135 2136 2137 2138 2139 2140 2141 2142 2143 2144 2145 2146 2147 2148 2149 2150 2151 2152 2153 2154 2155 2156 2157 2158 2159 2160 2161 2162 2163 2164 2165 2166 2167 2168 2169 2170 2171 2172 2173 2174 2175 2176 2177 2178 2179 2180 2181 2182 2183 2184 2185 2186 2187 2188 2189 2190 2191 2192 2193 2194 2195 2196 2197 2198 2199 2200 2201 2202 2203 2204 2205 2206 2207 2208 2209 2210 2211 2212 2213 2214 2215 2216 2217 2218 2219 2220 2221 2222 2223 2224 2225 2226 2227 2228 2229 2230 2231 2232 2233 2234 2235 2236 2237 2238 2239 2240 2241 2242 2243 2244 2245 2246 2247 2248 2249 2250 2251 2252 2253 2254 2255 2256 2257 2258 2259 2260 2261 2262 2263 2264 2265 2266 2267 2268 2269 2270 2271 2272 2273 2274 2275 2276 2277 2278 2279 2280 2281 2282 2283 2284 2285 2286 2287 2288 2289 2290 2291 2292 2293 2294 2295 2296 2297 2298 2299 2300 2301 2302 2303 2304 2305 2306 2307 2308 2309 2310 2311 2312 2313 2314 2315 2316 2317 2318 2319 2320 2321 2322 2323 2324 2325 2326 2327 2328 2329 2330 2331 2332 2333 2334 2335 2336 2337 2338 2339 2340 2341 2342 2343 2344 2345 2346 2347 2348 2349 2350 2351 2352 2353 2354 2355 2356 2357 2358 2359 2360 2361 2362 2363 2364 2365 2366 2367 2368 2369 2370 2371 2372 2373 2374 2375 2376 2377 2378 2379 2380 2381 2382 2383 2384 2385 2386 2387 2388 2389 2390 2391 2392 2393 2394 2395 2396 2397 2398 2399 2400 2401 2402 2403 2404 2405 2406 2407 2408 2409 2410 2411 2412 2413 2414 2415 2416 2417 2418 2419 2420 2421 2422 2423 2424 2425 2426 2427 2428 2429 2430 2431 2432 2433 2434 2435 2436 2437 2438 2439 2440 2441 2442 2443 2444 2445 2446 2447 2448 2449 2450 2451 2452 2453 2454 2455 2456 2457 2458 2459 2460 2461 2462 2463 2464 2465 2466 2467 2468 2469 2470 2471 2472 2473 2474 2475 2476 2477 2478 2479 2480 2481 2482 2483 2484 2485 2486 2487 2488 2489 2490 2491 2492 2493 2494 2495 2496 2497 2498 2499 2500 2501 2502 2503 2504 2505 2506 2507 2508 2509 2510 2511 2512 2513 2514 2515 2516 2517 2518 2519 2520 2521 2522 2523 2524 2525 2526 2527 2528 2529 2530 2531 2532 2533 2534 2535 2536 2537 2538 2539 2540 2541 2542 2543 2544 2545 2546 2547 2548 2549 2550 2551 2552 2553 2554 2555 2556 2557 2558 2559 2560 2561 2562 2563 2564 2565 2566 2567 2568 2569 2570 2571 2572 2573 2574 2575 2576 2577 2578 2579 2580 2581 2582 2583 2584 2585 2586 2587 2588 2589 2590 2591 2592 2593 2594 2595 2596 2597 2598 2599 2600 2601 2602 2603 2604 2605 2606 2607 2608 2609 2610 2611 2612 2613 2614 2615 2616 2617 2618 2619 2620 2621 2622 2623 2624 2625 2626 2627 2628 2629 2630 2631 2632 2633 2634 2635 2636 2637 2638 2639 2640 2641 2642 2643 2644 2645 2646 2647 2648 2649 2650 2651 2652 2653 2654 2655 2656 2657 2658 2659 2660 2661 2662 2663 2664 2665 2666 2667 2668 2669 2670 2671 2672 2673 2674 2675 2676 2677 2678 2679 2680 2681 2682 2683 2684 2685 2686 2687 2688 2689 2690 2691 2692 2693 2694 2695 2696 2697 2698 2699 2700 2701 2702 2703 2704 2705 2706 2707 2708 2709 2710 2711 2712 2713 2714 2715 2716 2717 2718 2719 2720 2721 2722 2723 2724 2725 2726 2727 2728 2729 2730 2731 2732 2733 2734 2735 2736 2737 2738 2739 2740 2741 2742 2743 2744 2745 2746 2747 2748 2749 2750 2751 2752 2753 2754 2755 2756 2757 2758 2759 2760 2761 2762 2763 2764 2765 2766 2767 2768 2769 2770 2771 2772 2773 2774 2775 2776 2777 2778 2779 2780 2781 2782 2783 2784 2785 2786 2787 2788 2789 2790 2791 2792 2793 2794 2795 2796 2797 2798 2799 2800 2801 2802 2803 2804 2805 2806 2807 2808 2809 2810 2811 2812 2813 2814 2815 2816 2817 2818 2819 2820 2821 2822 2823 2824 2825 2826 2827

செய்யுதம் : மறு, ப் 4-ஆம் பக்கம் ப் 15

¹William Flinney, *Making Sense*, p. 30; Flinney, *Former Sex: Confessions*.

29. Gauri Prasad M. & Rajlaxmi P. A. *Indian Journal of Fisheries* 2013, 50(1): 1-10.

Florida Journal of Public Health • The Cuban Question • June 2000 • 125

double brick (200 mm) and 200 mm thick concrete walls

yellow-brown flowers and leaves. Bird prefers gum paste recipe
 mixture combination yellow past and green. Make 100 percent
 yellow pasties. 85 yellow gum paste flowers are 10 percent
 gum paste. 10 thick Cut flowers using a square of gum paste
 for use small; dark yellow in colour. Possible fragrance notes
 are blooming on thick honey cup centers using ball soil. Flowers
 are yellow and small petals with ball soil. 10 percent small flowers
 with greenish white not 100% dark through red stamens and buds
 in 10 percent flowers. 10 percent green pasties are 10 percent
 gum paste dry in gum paste flowers. 10 percent green pasties are 10
 percent flowers. Make 85 percent leaves. 10 percent green gum paste
 10 percent gum paste. Possible leaves on thin frame. 10 percent leaves with
 dry on small flowers. 10 percent leaves with a greenish

[illegible]

7. *It is not possible to find the first answer key. The answer of answers can be found in the*

◀ Linked in Love

Public 5 62 44210 Source p 149

Ln 5 3 40

Editor: *lytety* @ 125

Candy. Roses Luscious, Rases in Blooms Molds p. 55: White Candy Molds
K. p. 55: 152

Druckauftrag: 8145.r4, p. 252

● **Հոգե- և արտաքին** | Երգ. Բ. Պիվ

Also: Maple Mats: Cookie Cutters (6), p. 58; Flower Former Set, 28; Plastic
Dough Roller, p. 224; 3-in. Grecian Press (2 pks. p. 22); Cookie Sheet
p. 148; 7-in. Square Separator Plates (2 p. 222); Cake Boards, Fancy-Fox
Wood, p. 225; 16-in. Squares in high formboard boards, 4 in wide heavy
dough double-glazed, royal icing

[illegible]

Assemble candy medallions: Using medium candy, shape 1 large rose or
candy in candy circle and 2 small roses around center. Roll away until firm.

2. **Содержание** (Content) – информация о содержании документа, включая заголовок, тему, авторство, дату и место составления.

Microphone: Assembly also Amatch ribbon pickup base with double-attack
cable. Popcorn diameter 5-blows 148."

[illegible]

എന്നും അഭിപ്രായപ്പെട്ടു.



regalo Caracolito

2007 WILL SA YEARS: 21

◀ Uplifting Lilies

Pans: 8, 12, 16 x 2 in. Round, p. 140

Tip: 2, 3, 5, 14, 67, 363, p. 140-141

Decorate: Bianca, p. 217; Uplifted Revolving Base, p. 218

Recipe: Royal, Buttercream Icing, p. 114

Also: 18, 16 in. Spiral Separator Sets, p. 230; Lily Nail Set, p. 130; Stamen Assortment (3 per cake); 25 Plastic Doves, p. 224; Cake Circles, Fanci-Full Wrap, p. 225; 12 in. x 18 in. x 1/2 in. thick foamers or plywood boards; 2 m. full squares, 18 in. wide white ribbon (57 in.), double-stick tape, ruler, toothpicks

Several days in advance: Make 100 lilies using royal icing, 1 1/2 in. Lily Nail and Tip 67 (p. 118). Seal at stomach, using all varieties, and let dry 1 to 2 days

Ice 2-layer cakes smooth in buttercream and prepare for alternate 2-piece set-up with Spiral Separator Set (p. 113). Use toothpicks to make guide marks 1/2 in. apart along edge of each cake. Pipe tip 3 lines at guide marks down cake sides; start with a 3/4 in. then pipe 1 1/2 in., 1 1/2 in., 1 1/2 in. and 2 1/2 in. lines. Reverse order of lines from the 2 1/2 in. depending to the next 3/4 in. line. Regulate for all cake sides. Pipe tip 3 balls at end of line and tip 2 balls on lines

Position lilies along top borders. Pipe tip 5 fleur-de-lis on back base of each lily cone on cake. Pipe to 363 shell bottom borders

At reception: Assemble cakes on stands. Attach ribbon to cake base with double-stick tape. Position stamen on base and lilies on cake. ** Serves 56

▶ Black & White Classic

Pans: 8, 10, 14 x 2 in. Round Pan, p. 140

Tip: 6, p. 140

Fondant: White Ready-to-use Rolled Fondant, 125 oz. p. 128; Rolling Pin, Roll & Cut Mat, p. 13; Easy-Guide Fondant Smoother, p. 129

Recipe: Buttercream Icing, p. 114

Also: 2 in. Floral Cake Decorations (2 per cake); 2 1/2 x 5 in. Carded Plates, p. 221; 2 in. Smooth-Edge Separator Plates (2 each), p. 223; Plastic Doves, p. 224; Cake Circles, 18 in. Round Silver Cake Base, p. 225; 1/2 in. wide black ribbon (2 yds.), 1/2 in. wide white ribbon (51 in.), cellophane tape

Prepare 2-layer cakes for rolled fondant (p. 113). Cover cakes with fondant smooth with Fondant Smoother. Prepare tables for 2-piece and pillar construction (p. 113). Cut a strip of black ribbon to fit around each cake; overlap ends and secure with tape. Pipe tip 6 balls bottom borders. Attach white ribbon to cake base with tape. Position doves around. Serves 56

*The top tier is often saved for the first anniversary. The number of servings given does not include the top tier.

regalo Caracolito

Beaucoup Beauty

Part: 5-8-10x3in. Round, p. 140

100

1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 2679, 26

Handouts: *Handouts: Money To Live Budget Form* (8/8/02)

(1) 128; Rolling Pin, Flak & Cut Waf. p. 138; Emery-Glass

1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 2676, 2677, 2678, 26



regalo (araceli)

WEDDING

10-140-161

10000 paper

10000 paper 10-140-161 10000 paper 10-140-161

10000 paper 10-140-161 10000 paper 10-140-161

10000 paper 10-140-161 10000 paper 10-140-161

10000 paper 10-140-161 10000 paper 10-140-161

10000 paper 10-140-161 10000 paper 10-140-161
10000 paper 10-140-161 10000 paper 10-140-161
10000 paper 10-140-161 10000 paper 10-140-161
10000 paper 10-140-161 10000 paper 10-140-161

10000 paper 10-140-161 10000 paper 10-140-161



Catchy Themes!

Take your party theme further. Don't just rely on candles and baking cups to tell folks they're at a jungle animals party. Build the whole jungle!

Use a cool cake stand to carry the look—our staircase 3-Tier Party Stand does it right—complete with a tier-to-tier network of tree vines. And wait until you see this stand as a water slide and a roller coaster! Stands and separators

are no longer behind the scenes—they complete the scene. Check out our globe separators, turned into sports balls and puffy fish.

If you want your theme to really hit home—take a stand!

Instructions for projects shown on these two pages are on page 98



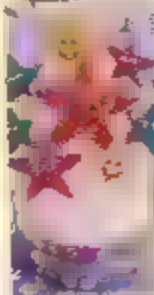
regalo Caracolito Star-Studded Celebration

*With one simple shape, your party puns fill with place
We've given stars smiling faces, added a galaxy of dazzling colors
and given cereal treats and pizzas a new star power*





Kissling Stars Cake: In advance: Make fondant message stars, cake side stars and swirls (p. 122). Bake and cool: 8, 10 and 12 in. round cakes (2 in. high) and 12 cupcakes in Silicone Baking Cups. Cover cakes with gelatin fondant (p. 113). Pipe top (p. 114) with 100 swirls in buttercream on cupcakes; immediately top with Confetti Sprinkles from Flowerful Medley Assortment. In royal icing, pipe top 2 dots and messages on message stars. The curling ribbon bows on sticks. Divide 12 in. cake in 15ths, 10 in. cake in 12ths, 8 in. cake in 10ths; attach swirls and stars at division points with damp brush. Position cakes on Cakes 'n More Party Stand; position cupcakes and insert message no. 1 and Chunky Star Candles. Cakes serve 40; each cupcake serves 1.



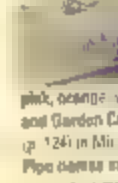
Star-Splashed Centerpiece: Trim Roll-It, Frosting Trough 2, 153 in. various colors. Cut 100 swirls using Nesting Stars Metal Set; sprinkle with matching Colored Sugars. Bake and cool: Attach to 14 in. lollipop sticks with melted Candy Melts. Pipe on 2 swirls, pupils and string smiles on Hurricane For Lake cut. During Bake: Seal Bags, 2 in. wide; strip wrap around a 6 x 24 in. craft circle, secure with tape. Tie a curling ribbon bow on each cookie stick; insert cookies in block. Each serves 1.



Cereal Treat Sparklers: For stars: 3/4 teaspoon Gum-Tags™ to yellow, Primary and Neon Fondant Multi Pack. Cut 1/2 in. thick and cut using 2 1/4 in. round stars. Bake and cool: Brush with water; sprinkle with Yellow Candy Melts. Let dry on cornstarch-dusted lollipop sticks cut to 3 in. with Candy Melts. Prepare favorite cereal treats, adding Rainbow Nonpareils to mixture 1 in. thick into a prepared 9 x 13 in. Sheet Pan. Unmold cut on 1/4 x 1 1/2 in. pieces. Roll out other Multi Pack, 1/4 in. thick and cut 6 x 1 1/2 in. wide strips; wrap around attaching with damp brush. Insert stars. Each serves 1.



Pizza Pie in the Sky: Prepare your favorite pizza dough. Roll out and cut stars using Star Capper Cutter. Add pizza sauce, cheese and your favorite toppings. Bake at 350°F for 8-10 minutes, until edges are golden. Place on top of cake. Each serves 1.



Big Name Banners: Use 2 pts. of Candy Melts to make and decorate 5-6 plaques; reserve 2 waters for plaque or vase. Trim paniers: pink, orange, yellow, green, blue and violet using Primary and Garden Candy Color Set. Mold 1/4 in. thick plaque 12 1/2 in. Mini loaf Pan and 2 stars on each in Sil. Pipe names and trim using melted candy. For each banner, stretch on bottom and angled on sides, unstick to back and store to front of plaque with melted candy. Each serves 1.

A. Set Off Skyrockets!

In advance: Using royal icing, make wired stars (p. 118). Also, make candles for numbers, place cutters from ABC's 123 set on Non-Stick Cookie Pan, 10 1/2 in. deep with rolled Yellow Candy Melts + Refrigerate until firm. Unroll and attach to 1/2 in. lollipop sticks with melted candy. For letters, cut portions of melted white candy using Garden Candy Colors Set. Mold in Alphabet Mold using leveling method (p. 23). Cut 1/2 in. strips 2 in. cake circle removing 3 in. from center; place under a parchment circle with a 9 in. opening at center. Secure with candy with straight pins. Wrap with foil or chocolate circle. Cream ice smooth 2 layers 6 x 9 and 9 in. cakes 17 in. high; prepare for stacked construction (p. 112). Position on Caracal Paquet Cake Stand. Pipe top 2 1/2 inch bottom border on 10 in. cake; pipe top 1 1/2 inch for remaining borders, Sweet 12 in. wired stars together and insert in flower space; insert spike in cake top. Insert Numbers. Position stand in corner of craft room circle. Insert 8 in. wired stars in craft block base, in a circle arrangement. Serves 80.

B. 40 Reasons for Chocolate!

In advance: Trim portions of melted white candy using Garden Candy Colors Set. Mold candies in Numbers Mold 1/2 in. thick, refrigerate until firm. Pipe 1/2 in. circle bases on waxed paper; using melted cocoa candy in cut parchment bag, let set. Attach numbers to bases with melted candy. Bake and cool: 1 1/2 in. high cake in 8 x 13 Sheet Pan. Cut cakes using Circle Marai Cutter Cover with melted light Cacao Candy Melts (p. 24). Let set. Place cakes on waxed paper divide in 8ths. Using melted candy pipe zigzag border; add dots at division points and pipe bead between border. Position numbers. Each serves 1.

C. Cookie Gift

Cut tinted Roll-It Cookie Dough using 2nd and 3rd largest Nesting Stars cutters and number cutters from 181 Cookie Cutters Set; sprinkle with Colored Sugars. Bake and cool: Attach to 14 in. lollipop sticks with White Candy Melts. Wrap 2 in. wide white ribbon and 1 1/2 in. wide brown ribbon around a 6 x 24 in. craft block; secure with pins. Cut 10 in. lengths of curling ribbon; gather at center and secure with 22-gauge floral wire. Tie 10 in. lengths of curling ribbon to cookie sticks; insert cookies and ribbon in craft block. Each serves 1.

1 Brand confectionery coloring



Marking Milestones

It's a party for the ages, with big, bright cookies and candy toppers noting the banner year. Chocolate makes the milestone easier to swallow.

regalo Caracolito

regalo Caracolito

by Pride

23 are string-celebrated
with a dessert everyone can
24. There's a heartwarming
25 tree cake to share, plus
cookies that honor
26.



Industry's Branching Out

- Roll-Out Cooking Dough using Circle Mats**
 = at top using narrow end of lip 4, bake and
 icing, pipe 20 lip 20 swirl dot flowers
 then on waxed paper, slowly unroll mat
 from bag, pipe and 1/4 in circle for 35
 = on dry Attach faces to cookies with royal
 and dry icing or cut bag, pipe dot near
 the royal icing, pipe line with lips 3 and
 insert with FoodVites™ markers. Allow
 an using 18 gauge wrapped florist wire,
 and one ill in length for each branch
 = this is optional leaving 4 in. length of single

[illegible]

E. Do Your Name Proud!

For 2-letter names, cut 2 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 3-letter names, cut 3 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 4-letter names, cut 4 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 5-letter names, cut 5 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 6-letter names, cut 6 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 7-letter names, cut 7 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 8-letter names, cut 8 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 9-letter names, cut 9 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks. For 10-letter names, cut 10 1/2 in high rectangles of Roll-Out Cookie Dough 3 in wide, and use a more or less to each side to make a letter for each name. Bake at 350° for 10 min. Cool on wire racks.

For more size our Product Sheets (p. 225-230) for specific decorating items used in this section. Find recipes on pages 114-115.

MAKE A SPLASH
ON YOUR BIRTHDAY

Wild Water Park!

Fondant slides ride the tide on a multi-level water slide. Our 3-Tier Party Stand makes this new theme design with its flowing presentation of small, medium and large



A. Big Splash Birthday Bash

In advance: tint 24 oz. fondant Royal Blue, 16 oz. each Black and Copper (1 lb. Sheet, 8 oz. Brown/Red, combination and 2 oz. each Lemon Yellow, Golden Yellow, combination, Orange, Red, Violet/Purple combination and Leaf Green, 16 oz. 1 lb. Sheet, 8 oz. Make fondant slides (p. 122). Make water slides (p. 122) for 1st layer 6 ft and 10 ft round cakes (12 in. high) smooth on outside with cover cake tops with blue-frosted piping gel. Roll out 2 lb. fondant in thin using pattern from Pattern Book cut wave strips 2 in. and 1 in. high long enough to wrap around each cake. Attach 2 in. wave to cake and piping, attach 1 in. wave to 2 in. wave with damp brush. Position cakes on Cakes & More 3-Tier Party Stand. Cut edge from paper draw sheet edge and bridge with mallets. Tape to 1/4 in. lollipop sticks, trim as needed and imperfections. Position slides and kids. Serves 60.

B. Sunshine Centerpiece

Tint mixed white Candy Melts® using Primary and Barren Candy Color Sets. Melted Sprays using painting method (p. 23), Summer Fun Candy Mold and 5 in. Sticks. Also mold sun glasses candy Mold sun 1/2 in. deep in Round Comfort Grip™ Cutter or Non-Stick Cookie Sheet. Freeze Sun Features and Sun Rays patterns from 2007 Pattern Book on waxed paper using a rolling

melted candy set on. Attach rays, face pieces and 1/4 in. stick with melted 8 in. lengths of curling ribbon, pin together in 3 groups of 5 and secure with wire. Tie ring ribbons to each lollipop. Place dried beans in plastic bucket, fill with foam circles, cut to fit. Insert lollipops and ribbon groups. Each candy serves

C. Sun Gelatin

Mix two 3 oz. pkts. of orange gelatin and three 1 oz. pkts. of unflavored gelatin following orange gelatin directions. Pour in prepared 9 x 9 x 2 in. Sheet Pan overnight. Spray Sunny Comfort Grip™ cutter with pink spray, cut sun shades. Tint Whipped Cream Mix, pipe on top 12 race track 3 facial features. Seal serv-

D. Candies in Paradise

Tint white Candy Melts using Candy Color Sets. Mold blue base 1/4 in. deep in Comfort Grip Cutter or Non-Stick Cookie Sheet. Mold bases in Summer Fun Molding method (p. 23); attach to base with candy. For panache, cut stripes and air pieces, attach with candy. Attach sour candy disk face to candy. Pipe facial features, then body and bathing suits with melted candy. Sprinkle with brown sugar. Position chairs. Each serves

Safari Scene

This amazing Amazon sculpture

easy to swing. Let our lively

$$f(t) = f^0 + \frac{t}{\tau} [f^1 - f^0] + \frac{t^2}{2\tau^2} [f^2 - 2f^1 + f^0] + \dots$$
$$E_{\alpha} = \frac{c_{\alpha}}{c_{\alpha} + 1} \frac{f}{\Gamma(\alpha)} \quad \text{with } c_{\alpha} = \frac{\Gamma(\alpha)}{\Gamma(\alpha+1)}.$$

1905 1914 1924 1934 1944 1954 1964 1974 1984 1994 2004 2014 2024

1994, 1995, 1996, 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024, 2025, 2026, 2027, 2028, 2029, 2030, 2031, 2032, 2033, 2034, 2035, 2036, 2037, 2038, 2039, 2040, 2041, 2042, 2043, 2044, 2045, 2046, 2047, 2048, 2049, 2050, 2051, 2052, 2053, 2054, 2055, 2056, 2057, 2058, 2059, 2060, 2061, 2062, 2063, 2064, 2065, 2066, 2067, 2068, 2069, 2070, 2071, 2072, 2073, 2074, 2075, 2076, 2077, 2078, 2079, 2080, 2081, 2082, 2083, 2084, 2085, 2086, 2087, 2088, 2089, 2090, 2091, 2092, 2093, 2094, 2095, 2096, 2097, 2098, 2099, 2100, 2101, 2102, 2103, 2104, 2105, 2106, 2107, 2108, 2109, 2110, 2111, 2112, 2113, 2114, 2115, 2116, 2117, 2118, 2119, 2120, 2121, 2122, 2123, 2124, 2125, 2126, 2127, 2128, 2129, 2130, 2131, 2132, 2133, 2134, 2135, 2136, 2137, 2138, 2139, 2140, 2141, 2142, 2143, 2144, 2145, 2146, 2147, 2148, 2149, 2150, 2151, 2152, 2153, 2154, 2155, 2156, 2157, 2158, 2159, 2160, 2161, 2162, 2163, 2164, 2165, 2166, 2167, 2168, 2169, 2170, 2171, 2172, 2173, 2174, 2175, 2176, 2177, 2178, 2179, 2180, 2181, 2182, 2183, 2184, 2185, 2186, 2187, 2188, 2189, 2190, 2191, 2192, 2193, 2194, 2195, 2196, 2197, 2198, 2199, 2200, 2201, 2202, 2203, 2204, 2205, 2206, 2207, 2208, 2209, 2210, 2211, 2212, 2213, 2214, 2215, 2216, 2217, 2218, 2219, 2220, 2221, 2222, 2223, 2224, 2225, 2226, 2227, 2228, 2229, 2230, 2231, 2232, 2233, 2234, 2235, 2236, 2237, 2238, 2239, 2240, 2241, 2242, 2243, 2244, 2245, 2246, 2247, 2248, 2249, 2250, 2251, 2252, 2253, 2254, 2255, 2256, 2257, 2258, 2259, 2260, 2261, 2262, 2263, 2264, 2265, 2266, 2267, 2268, 2269, 2270, 2271, 2272, 2273, 2274, 2275, 2276, 2277, 2278, 2279, 2280, 2281, 2282, 2283, 2284, 2285, 2286, 2287, 2288, 2289, 2290, 2291, 2292, 2293, 2294, 2295, 2296, 2297, 2298, 2299, 2300, 2301, 2302, 2303, 2304, 2305, 2306, 2307, 2308, 2309, 2310, 2311, 2312, 2313, 2314, 2315, 2316, 2317, 2318, 2319, 2320, 2321, 2322, 2323, 2324, 2325, 2326, 2327, 2328, 2329, 2330, 2331, 2332, 2333, 2334, 2335, 2336, 2337, 2338, 2339, 2340, 2341, 2342, 2343, 2344, 2345, 2346, 2347, 2348, 2349, 2350, 2351, 2352, 2353, 2354, 2355, 2356, 2357, 2358, 2359, 2360, 2361, 2362, 2363, 2364, 2365, 2366, 2367, 2368, 2369, 2370, 2371, 2372, 2373, 2374, 2375, 2376, 2377, 2378, 2379, 2380, 2381, 2382, 2383, 2384, 2385, 2386, 2387, 2388, 2389, 2390, 2391, 2392, 2393, 2394, 2395, 2396, 2397, 2398, 2399, 2400, 2401, 2402, 2403, 2404, 2405, 2406, 2407, 2408, 2409, 2410, 2411, 2412, 2413, 2414, 2415, 2416, 2417, 2418, 2419, 2420, 2421, 2422, 2423, 2424, 2425, 2426, 2427, 2428, 2429, 2430, 2431, 2432, 2433, 2434, 2435, 2436, 2437, 2438, 2439, 2440, 2441, 2442, 2443, 2444, 2445, 2446, 2447, 2448, 2449, 2450, 2451, 2452, 2453, 2454, 2455, 2456, 2457, 2458, 2459, 2460, 2461, 2462, 2463, 2464, 2465, 2466, 2467, 2468, 2469, 2470, 2471, 2472, 2473, 2474, 2475, 2476, 2477, 2478, 2479, 2480, 2481, 2482, 2483, 2484, 2485, 2486, 2487, 2488, 2489, 2490, 2491, 2492, 2493, 2494, 2495, 2496, 2497, 2498, 2499, 2500, 2501, 2502, 2503, 2504, 2505, 2506, 2507, 2508, 2509, 2510, 2511, 2512, 2513, 2514, 2515, 2516, 2517, 2518, 2519, 2520, 2521, 2522, 2523, 2524, 2525, 2526, 2527, 2528, 2529, 2530, 2531, 2532, 2533, 2534, 2535, 2536, 2537, 2538, 2539, 2540, 2541, 2542, 2543, 2544, 2545, 2546, 2547, 2548, 2549, 2550, 2551, 2552, 2553, 2554, 2555, 2556, 2557, 2558, 2559, 2560, 2561, 2562, 2563, 2564, 2565, 2566, 2567, 2568, 2569, 2570, 2571, 2572, 2573, 2574, 2575, 2576, 2577, 2578, 2579, 2580, 2581, 2582, 2583, 2584, 2585, 2586, 2587, 2588, 2589, 2590, 2591, 2592, 2593, 2594, 2595, 2596, 2597, 2598, 2599, 2600, 2601, 2602, 2603, 2604, 2605, 2606, 2607, 2608, 2609, 2610, 2611, 2612, 2613, 2614, 2615, 2616, 2617, 2618, 2619, 2620, 2621, 2622, 2623, 2624, 2625, 2626, 2627, 2628, 2629, 2630, 2631, 2632, 2633, 2634, 2635, 2636, 2637, 2638, 2639, 2640, 2641, 2642, 2643, 2644, 2645, 2646, 2647, 2648, 2649, 2650, 2651, 2652, 2653, 2654, 2655, 2656, 2657, 2658, 2659, 2660, 2661, 2662, 2663, 2664, 2665, 2666, 2667, 2668, 2669, 2670, 2671, 2672, 2673, 2674, 2675, 26

coordinated work



• **Fun Cake**

[illegible]

‘ancakes

Wakes in Standard Multifan using single Pack Baking Soda for same
 mixture using Pack Cake Soda: Add 1/2 tsp. to 1/4 cup. Bake 30 min.

8. Cooked in the Wild

[illegible]

Please see our Product Sheets (p. 125-130) for specific decorating items used in this section. Find recipes on pages 110-115.

regalo Caracolito

Regalo Caracolito



regalo Caracolito

Fish Story

Big bang to us we work for happy and
party look Watch them swim all over the sur-
face—we've covered our new Globe Sept
with fondant to create a great 3-D presentat-



A. Coor' School Cake

for advance. Make 2 fish heads using no. 2 in Ridge Paste
Size Tim 22, 24, 26, 28, 30, 32, 34, 36, 38, 40, 42, 44, 46, 48, 50, 52, 54, 56, 58, 60, 62, 64, 66, 68, 70, 72, 74, 76, 78, 80, 82, 84, 86, 88, 90, 92, 94, 96, 98, 100, 102, 104, 106, 108, 110, 112, 114, 116, 118, 120, 122, 124, 126, 128, 130, 132, 134, 136, 138, 140, 142, 144, 146, 148, 150, 152, 154, 156, 158, 160, 162, 164, 166, 168, 170, 172, 174, 176, 178, 180, 182, 184, 186, 188, 190, 192, 194, 196, 198, 200, 202, 204, 206, 208, 210, 212, 214, 216, 218, 220, 222, 224, 226, 228, 230, 232, 234, 236, 238, 240, 242, 244, 246, 248, 250, 252, 254, 256, 258, 260, 262, 264, 266, 268, 270, 272, 274, 276, 278, 280, 282, 284, 286, 288, 290, 292, 294, 296, 298, 300, 302, 304, 306, 308, 310, 312, 314, 316, 318, 320, 322, 324, 326, 328, 330, 332, 334, 336, 338, 340, 342, 344, 346, 348, 350, 352, 354, 356, 358, 360, 362, 364, 366, 368, 370, 372, 374, 376, 378, 380, 382, 384, 386, 388, 390, 392, 394, 396, 398, 400, 402, 404, 406, 408, 410, 412, 414, 416, 418, 420, 422, 424, 426, 428, 430, 432, 434, 436, 438, 440, 442, 444, 446, 448, 450, 452, 454, 456, 458, 460, 462, 464, 466, 468, 470, 472, 474, 476, 478, 480, 482, 484, 486, 488, 490, 492, 494, 496, 498, 500, 502, 504, 506, 508, 510, 512, 514, 516, 518, 520, 522, 524, 526, 528, 530, 532, 534, 536, 538, 540, 542, 544, 546, 548, 550, 552, 554, 556, 558, 560, 562, 564, 566, 568, 570, 572, 574, 576, 578, 580, 582, 584, 586, 588, 590, 592, 594, 596, 598, 600, 602, 604, 606, 608, 610, 612, 614, 616, 618, 620, 622, 624, 626, 628, 630, 632, 634, 636, 638, 640, 642, 644, 646, 648, 650, 652, 654, 656, 658, 660, 662, 664, 666, 668, 670, 672, 674, 676, 678, 680, 682, 684, 686, 688, 690, 692, 694, 696, 698, 700, 702, 704, 706, 708, 710, 712, 714, 716, 718, 720, 722, 724, 726, 728, 730, 732, 734, 736, 738, 740, 742, 744, 746, 748, 750, 752, 754, 756, 758, 760, 762, 764, 766, 768, 770, 772, 774, 776, 778, 780, 782, 784, 786, 788, 790, 792, 794, 796, 798, 800, 802, 804, 806, 808, 810, 812, 814, 816, 818, 820, 822, 824, 826, 828, 830, 832, 834, 836, 838, 840, 842, 844, 846, 848, 850, 852, 854, 856, 858, 860, 862, 864, 866, 868, 870, 872, 874, 876, 878, 880, 882, 884, 886, 888, 890, 892, 894, 896, 898, 900, 902, 904, 906, 908, 910, 912, 914, 916, 918, 920, 922, 924, 926, 928, 930, 932, 934, 936, 938, 940, 942, 944, 946, 948, 950, 952, 954, 956, 958, 960, 962, 964, 966, 968, 970, 972, 974, 976, 978, 980, 982, 984, 986, 988, 990, 992, 994, 996, 998, 1000, 1002, 1004, 1006, 1008, 1010, 1012, 1014, 1016, 1018, 1020, 1022, 1024, 1026, 1028, 1030, 1032, 1034, 1036, 1038, 1040, 1042, 1044, 1046, 1048, 1050, 1052, 1054, 1056, 1058, 1060, 1062, 1064, 1066, 1068, 1070, 1072, 1074, 1076, 1078, 1080, 1082, 1084, 1086, 1088, 1090, 1092, 1094, 1096, 1098, 1100, 1102, 1104, 1106, 1108, 1110, 1112, 1114, 1116, 1118, 1120, 1122, 1124, 1126, 1128, 1130, 1132, 1134, 1136, 1138, 1140, 1142, 1144, 1146, 1148, 1150, 1152, 1154, 1156, 1158, 1160, 1162, 1164, 1166, 1168, 1170, 1172, 1174, 1176, 1178, 1180, 1182, 1184, 1186, 1188, 1190, 1192, 1194, 1196, 1198, 1200, 1202, 1204, 1206, 1208, 1210, 1212, 1214, 1216, 1218, 1220, 1222, 1224, 1226, 1228, 1230, 1232, 1234, 1236, 1238, 1240, 1242, 1244, 1246, 1248, 1250, 1252, 1254, 1256, 1258, 1260, 1262, 1264, 1266, 1268, 1270, 1272, 1274, 1276, 1278, 1280, 1282, 1284, 1286, 1288, 1290, 1292, 1294, 1296, 1298, 1300, 1302, 1304, 1306, 1308, 1310, 1312, 1314, 1316, 1318, 1320, 1322, 1324, 1326, 1328, 1330, 1332, 1334, 1336, 1338, 1340, 1342, 1344, 1346, 1348, 1350, 1352, 1354, 1356, 1358, 1360, 1362, 1364, 1366, 1368, 1370, 1372, 1374, 1376, 1378, 1380, 1382, 1384, 1386, 1388, 1390, 1392, 1394, 1396, 1398, 1400, 1402, 1404, 1406, 1408, 1410, 1412, 1414, 1416, 1418, 1420, 1422, 1424, 1426, 1428, 1430, 1432, 1434, 1436, 1438, 1440, 1442, 1444, 1446, 1448, 1450, 1452, 1454, 1456, 1458, 1460, 1462, 1464, 1466, 1468, 1470, 1472, 1474, 1476, 1478, 1480, 1482, 1484, 1486, 1488, 1490, 1492, 1494, 1496, 1498, 1500, 1502, 1504, 1506, 1508, 1510, 1512, 1514, 1516, 1518, 1520, 1522, 1524, 1526, 1528, 1530, 1532, 1534, 1536, 1538, 1540, 1542, 1544, 1546, 1548, 1550, 1552, 1554,

[illegible]

B. Fish Diet in Winter

[illegible]

cut fruit slices lengthwise in half attach to body with
bandy for mouth cut fruit slice 4-6 shape all size
and press with marger, bandy. Each person

C Fish Sticks

Wrap 3 1/4 in. thick craft foam block with red wide-satin ribbon and secure with 3/4" angle iron cut into 12 in. from shedded heads slices using medium Cut Out Atlas 3 1/4" Whipping Stick as each edge of dots of white cheese. Cut lining from red and white fabric in with cream and rose Cut 4-ridged medium 3 1/4" pinwheel attach Pipe 2 1/2" dia. with cream and using narrow end of Pipe 2 1/2" dia. to create from black pipe. attach these sticks in craft block position to block. Each serves 4.

Brand configuration: column

regalo Caracolito

Good Sports

A unique cake construction can be the most valuable player in your decorating lineup. Team up our Globe Pillar Sets with rolled fondant to create sports balls for every season.



G. Fan For All Seasons!

Construction: Make sports balls (p. 122) using 2 1/2 and 3 in. Globe Pillar Sets. Tint a portion of white fondant Brown/Red for baseball. Add 1/4 teaspoon Gum-Tex to 6 oz. white fondant and Brown/Red fondant; roll out 1/8 in. thick. Use metal rolling cutter from 101 Cookie Cutters Set, cut baseball using pattern from 2007 Pattern Book (p. 126). For football, cut 7 in. wide stripes and 1/8 in. wide laces; attach with fine brush. Ice smooth 2-layer 6 and 10 in. cakes in white frosting and prepare for globe pillar construction (p. 125). Position cakes on 6 and 12 in. Smooth Separator plates. Attach football to trunk and 8 in. Lollipop Sticks to round goal post with Thinned Fondant Adhesive; let dry. Attach base to cake. Pipe up 17 pull-out grass at goal postline and bottom borders. Print 5 message. Stack plates on pillars. Serves 40.

E. Cookie Competitors

Time: 1/2 of Roll-Out Cookie Dough in Copper (skin tone) and 1/4 Light Brown/Red-Red. Cut cookies using Gingerbread Boy Metal Cutter. Roll small balls for noses; position on cookies; bake and cool. Decorate on waxed paper, using royal icing. Pipe in big 3 clothes and tip-1 shoes; pat smooth. Add tip 2 dot eyes, outline smiles, clothing, pants, hair, hair bands and face mask. Let dry. Attach Baseball Mitts, Soccer Balls and Footballs Icing Decorations with dots of icing. Each serves 1.

F. Catch These Candies!

Tint portions of melted White Candy Melts® using Garden and Primary Candy Colors; reserve some white and also use Candy Melts in Orange and Light Cocoa. Mold lollipops on 8 in. sticks using Sports Lollipop Mold and painting method (p. 122). Also mold candies in Stars Mold; refrigerate until

firm. Using melted candy in cut parchment bags, overpipe lines and stippling on balls. Wrap 6 x 2 in. round craft foam blocks with foil. Cut 25 strands of white curling ribbon 24 in. long; curl. Insert lollipops in preit block at staggered heights. Gather 5 groups of ribbons (5 in. each) and secure with 3 in. lengths of 22-gauge white cloth-covered wires. Insert wires in craft block. Attach candy stars to sides of block with melted candy.

G. Trading Cards

Make copies of Name Card Patterns from 2007 Pattern Book. Cut out; color in design and print name using color markers. Position toppers from Sports Topper Sets by name cards.

Please see our Product Shops (p. 125-130) for specific decorating items used in this section; find recipes on pages 114-115.

regalo Caracolito

In Full Flower

The 3-Tier Party Stand is the ideal place to plant a garden of goodies. Its terraced levels give the large party *petit fours* room to breathe—and also allow space for fun accents like the fondant bees and butterflies.



A. Buzz About the Cakes!

In advance: Add 1 teaspoon Gum-Tex to 8 oz. White Ready-To-Use Rolled Fondant. Tint $\frac{1}{4}$ each in dark shades of Violet, Rose, Lemon Yellow and Orange. Make 6 fondant flower bow loops (p. 123) for each mini cake. Let dry overnight on cornstarch-dusted large flower formers. **Also:** Tint 2 oz. fondant each in Black, Lemon Yellow, Orange, Leaf Green and 1 oz. each in Light Rose and Medium Violet; reserve a $\frac{1}{2}$ in. ball of white. Add $\frac{1}{4}$ teaspoon Gum-Tex to each. Make bees and butterflies (p. 122). Bake and cool 1-layer 6, 8 and 10 in. round cakes and 14 cakes in Silipony Mini Flower Mold. Prepare cakes for rolled fondant (p. 113). For mini cakes, tint 12 oz. each of white fondant in light shades of Violet, Rose, Lemon Yellow and Orange. For round cakes, tint 38 oz. fondant light Kelly Green. Cover cakes with fondant; smooth with fondant smoother. Roll out remaining tinted fondant from mini cakes $\frac{1}{8}$ in. thick; cut 25 flowers in each color using pansy cutter from Floral Collection Flower Making Set. Roll out leaf green $\frac{1}{8}$ in. thick; cut 12 leaves using large rose leaf cutter from set. Let flowers and leaves dry on silica flower formers dusted with cornstarch. Roll and attach $\frac{1}{8}$ in. ball flower centers. Pipe a tip 8 ball of royal icing at center of mini cakes; attach bow loops. Roll $\frac{1}{2}$ in. diameter fondant ball flower centers; flatten and attach with royal icing. Position round cakes on plates from Cakes 'N' More 3-Tier Party Stand. For fence, roll out white fondant $\frac{1}{8}$ in. thick; cut fence posts using pattern from 2007 Pattern Book. Attach $\frac{1}{2}$ in. apart with damp brush. Attach posies at bottom borders

with royal icing. Insert flower spikes in cake. Insert bees and butterflies. Position round cakes and leaves. Round cakes serve 30; each mini cake serves 1.

B. You'll Bee There!

Mold candy plaques (p. 124), filling Mini Luscious Pan $\frac{1}{4}$ in. deep with White Candy Melts. Tint portions of candy green/yellow combination, yellow and black using Primary and Garden Candy Color Sets. Mold bees in Garden Goodies Mold using painting marker (p. 123). On sandy plaques, pipe outline border and name using melted candy in all pinchpoint bags. Attach bee candy and Dancing Daisy Flower Icing Decoration with melted candy. For name tag, cut a Candy Melts wafer in half; attach flat side to back of plaque with melted candy. Each serves 1.

C. Fresh-As-A-Daisy Sandwich!

Cut bread slices using Flower Plastic Cutter. Spread with ham or chicken salad. Cut circle of cheese for flower center using wide end of tip 1L; position on sandwich. Cut thin slices of chives; position on petals. Position lettuce leaf. Each serves 1.

¹Brand collection only.

Set off on a new path for your wedding cake design. The 3-Tier Party Stand is perfect for a sweeping romantic statement, as a winding lovers' lane links diamond-embossed fondant cakes accented by fairy tale toppers.



• Make fondant flowers using pony and apple blossom cutters (p. 122). Apply patterns from 2007 Pattern Book onto 1/4-in. foamcore boards; cut pasthens, then with piping gel and cover with reserved white fondant from flowers. Bake and trim round cakes, two 2-layer 8-in. round cakes (3 in. high) and 16 in. round cake. Cover one cake with white fondant; immediately mark 1/4-in. divisions on top. Score sides using straight-edge wheel of Cutter/Embosser to imprint diagonal accent top and bottom markings. Brush imprimis with non-toxic pink chalk. Push tea strainer. Repeat for all cakes. Roll and attach 1/4-in. fondant balls to cake where lines meet. Prepare one 8-in. cake and 6-in. cake for stacked diagonal and 6-in. cake for ornament.

- a separator plate or cake board must fit on the cake before you position any figure or prop on both the cake and your workspace. For added stability, secure your figure in the back with a stick or tape.

Royalton Ready-to-Use Gum Paste 1 in. thick and cut 13 stars using **Forged Cut-Out**. Brush with water and sprinkle with **White Cake Sparkles™**, let dry on cornstarch-dusted board. Hot glue stars to end of white florist wires, 3 in. long. Glue 13 in. Roman Column to top of 2 x 1 in. high craft foam circle; glue **Love's Quiet** ornament to column. Attach 1 in. wide ribbon around craft block; secure with straight pins. Glue 1 pk. of **Lily Sprays** with roses, small pink flowers and stars to craft block; add flowers around column and ornament.

From Roll-Out Dough, cut cookies using smallest cutter from Nesting Stars Set, baki and rock. Cover cookies with thinned cake flow (p. 124), sprinkle with White Cake Sparkles, and dry. Cut 3 x 7/8 in. cardstock nametags. Write names using black marker. Attach 8 in. Lollipop sticks to stick with full-strength color flow, let dry. Cut 15 in. lengths of curling ribbon, tie around stick. Tape name tag to stick. Position "Glass" Chipper. Each serves 1.

2007 WILTON YEARBOOK | 107



CHOCOLATE PRO™

Electric Melting Pot

The fast and easy way to melt chocolate!
No microwave or double-boiler needed!

With the Chocolate Pro™ Electric Melting Pot, it's easy to melt large amounts of chocolate or confectionery coating in minutes! It's the fast and fun way to mold candies like a pro and to add the excitement of chocolate to all your desserts. You'll be able to mold lollipops, fancy dipped-center candies and serve elegant dipped desserts like fruit, cake, cookies and fondue. Add the great taste of chocolate to potato chips and pretzels. Create flavored chocolate sauces for ice cream or silky ganache glaze to pour over cakes. The Chocolate Pro™ helps you do it all!
120V, UL listed.

2104-S-9004
\$29.99

Wilton
CHOCOLATE PRO™

OFF • WARM • MELT

Stock No. 1701-3501
ISBN 1-933244-06-2



©2006 Wilton Industries, Inc. • 2240 West 75th Street, Woodridge, IL 60517
Corporate Office: 630-963-7160, Ext. 3320 • Fax: 630-810-2256 • www.wilton.com